

The Practical Cook Book.

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BALTIMORE:

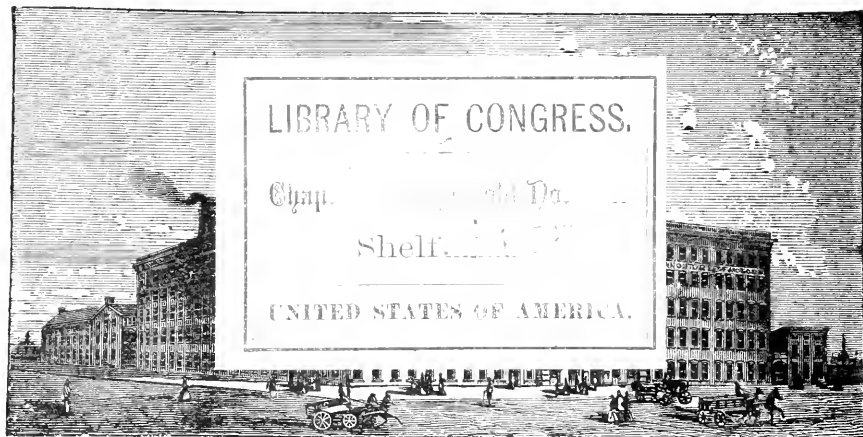
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ARRANGEMENT OF THE BOOK.



The MENU for BREAKFASTS, LUNCHEONS and DINNERS at the beginning and end of the Book, has been prepared with care, and will be useful and helpful to the house-keeper. It may be added that the dishes suggested in these will be found under their appropriate headings among the Recipes. At the end of the Book will be found an INDEX OF THE RECIPES in regular order, also a CLASSIFIED INDEX OR BUSINESS DIRECTORY of the advertisers who have generously contributed to the book.

In conclusion, it may be remarked that "THE PRACTICAL COOK BOOK" makes no attempt to give anything untried or fanciful, but a good collection of well tried Recipes, with simple and comprehensive directions.

MRS. J. H. GIESE.

— THE —

Practical
Cook Book.

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—AND—

WHERE TO BUY ALMOST EVERYTHING
PERTAINING TO

❖House-Keeping❖

—FROM—

WELL ESTABLISHED FIRMS.

15
Compiled by MRS. J. H. GIESE.

BALTIMORE:

HANZSCHE & COMPANY, PRINTERS,

No. 2 LIGHT STREET.

1888.

--- MENU. ---

--- SPRING BREAKFAST. ---

Fruit.

Fish and biscuits.
Fried chicken and mush. } Rolls.
Sliced tomatoes. }
Reed birds on toast.
Coffee and chocolate.

Simple Breakfast for Six.

Partridges on toast. }
Omelet with mushrooms. } Parker House rolls.
Porter-house steaks. }
Saratoga potatoes. } Rice waffles.
Coffee and chocolate.

Luncheon.

Bouillon.
Breaded chops and mushrooms.
Deviled fish with pickles.
Chicken croquetts, green peas and hot rolls.
Sweet bread salad and wafers.
Charlotte russe.
Ice cream and cake.
Fruit bon-bons and salted almonds.
Coffee.

Luncheon.

Bouillon.
 Oyster patties.
 Capons, spinach and potatoes.
 Croquettes and peas.
 Sweet breads, mushroom sauce.
 Ices with cake.
 Fruit.
 Coffee.

Luncheon.

Oysters on half shell.
 Circle of chops, with mound of potatoes.
 Finger rolls in halves.
 Pressed chicken and cold slaw.
 Olives and celery.
 Wafers.
 Ices and assorted cakes.
 Fruit.
 Coffee.

WINTER DINNER.

Raw oysters served on ice.
 Chicken soup with noodles.
 Deviled salmon served in shells.
 Croquettes with green peas.
 Roasted quail with potato balls and jelly.
 Salad.
 Water ices and ice cream.
 Cake.
 Fruit.
 Coffee.

WINTER DINNER.

Plain chicken soup.
 Fried oysters, cold slaw.
 Braised pigeons with spinach.
 Roast beef with a circle of baked sweet potatoes.
 Canvas back ducks, celery.
 Macaroni with cheese.

Pine apple, Bavarian cream.
 Vanilla cream and ginger preserves.
 Cakes.
 Fruit.
 Coffee.

DINNER.

Oysters on shell.
 Soup.
 Smelts on straws.
 Fillet of beef, mushroom sauce.
 French peas, Parisienne potatoes.
 Quail on toast, Saratoga celery.
 Charlotte russe.
 Cake.
 Fruit.
 Coffee.

SUMMER DINNER.

Clam soup.
 Soft crabs and cauliflowers, (cream dressing on both.)
 Croquetts of chicken with peas.
 Roast lamb; caper sauce; spinach.
 Sliced tomatoes with mayonaise dressing.
 Cucumbers; wafers.
 Raspberries and cream and cakes.
 Coffee.

SPRING DINNER.

Baked shad.
 Macaroni soup.
 Chicken croquetts with green peas.
 Sweet breads; tomato sauce.
 Fillet of beef with mushrooms.
 Snipe; creamed potatoes.
 Mayonnaise of chicken.
 Asparagus with cream dressing.
 Neopolitan ice cream with strawberries and angel food.
 Coffee.

WINTER DINNER.

Oysters on half shell.
 Mock turtle soup.
 Salmon with potato flowers.
 Sweet breads and peas.
 Lamb chops ; tomato sauce.
 Roast turkey, chestnut stuffing, cream potatoes.
 Salad with small thin slices of fried ham.
 Cheese ; celery ; wafers.
 Mince pies with vanilla ice cream.
 Fruit.
 Coffee.

To Cook Cereals.

To render cereals wholesome, they should be cooked slowly, and with enough water. The following table will be found a help :

Pearled Wheat.—Five measures of liquid to each measure of wheat. Cook from four to six hours.

Pearled Barley.—Five measures of liquid to each measure of barley. Cook from four to six hours.

Coarse Hominy.—Five measures of liquid to each measure of hominy. Cook from six to ten hours.

Fine Hominy.—Four measures of liquid to each measure of hominy. Cook from four to six hours.

Coarse Oatmeal.—Four measures of liquid to each measure of oatmeal. Cook from four to six hours.

Rolled Wheat.—Three measures of liquid to each measure of wheat. Cook two hours.

Rolled Barley.—Three measures of liquid to each measure of barley. Cook two hours.

Rolled Oats.—Three measures of liquid to each measure of oats. Cook an hour.

Rice.—Three measures of liquid to each measure of rice. Cook an hour.

Farina.—Six measures of liquid to each measure of farina. Cook half an hour to an hour.

Cerealine Flakes.—One measure of liquid to each measure of cerealine. Cook half an hour.

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YEAST.

In two quarts of water boil three large potatoes, a handful of hops tied in a bag, boil till the potatoes are well done ; mash smooth, add seven tablespoonsful of flour, pour over this the potato and hop water, which *must be boiling*. Stir till perfectly smooth, then add one cup brown sugar, one tablespoonful ginger, and a small cup of baker's yeast ; let rise till very light, then add one tablespoonful salt and half pint boiling water, stir well and let rise again ; then put it in cool place and it will keep for weeks.

BREADS.

Take one quart tepid water.
One tablespoonful salt.
One cupful of yeast.

Beat this well into a nice sponge at night. In the morning add flour enough to make a good dough, knead well for half an hour, set to rise and when light make into loaves ; let rise again and bake immediately. Or the sponge can be made about 5 o'clock in the afternoon, and will be ready if kept in a warm place, to make up into bread dough at bed time ; let rise over night, and make into loaves early the next morning, and bake as soon as it lightens in the pans, in a moderate oven.

BREAD.

Take two quarts flour.
One dessertspoonful sugar.
The same of salt.
Lard size of a walnut.
Half cake of compressed yeast.
And tepid water to make good dough.

Knead well for half hour and let rise over night. Mold into loaves in the morning, with as little handling as possible. After it lightens in the pans bake in a moderate oven. The baking is a very important part in good bread. Good rolls can be made from this dough for breakfast.

Boston Brown Bread.

Two cupsful unbolted flour.
 Three-quarters cupful yellow corn meal.
 Three-quarters cupful wheat flour.
 Three-quarterscupful molasses.
 One teaspoonful soda.
 Salt to taste.
 Small piece of lard.
 One egg well beaten.
 With sufficient water to make the consistency of muffin dough.
 Steam or boil six or seven hours.

Place in a hot oven for twenty minutes to dry off, and form a tender crust. When it is served for breakfast it should be heated, cut in slices, dip very quickly in boiling water, lay out singly in a pan and place in a hot oven till thoroughly heated. Serve at once.

Boston Brown Bread.

Two cupsful sweet or sour milk.
 Half cupful molasses.
 Half cupful brown sugar.
 Half teaspoonful saleratus.
 Two cupsful of brown or graham flour.
 With one teaspoonful of baking powder stirred in the flour.
 One cupful white flour.
 Half teaspoonful salt.

Put the saleratus in the molasses dry and beat until light ; then add the other ingredients. Steam two hours or bake half hour.

Graham Bread.

Take equal quantities of graham and wheat flour.
 Make a sponge about 5 P. M., of one quart tepid water.
 Half cake compressed yeast and wheat flour. Let lighten.

About 10 P. M. make up the bread, adding salt to taste, half cupful dark molasses and small piece of lard ; work it sufficiently, but do not make the dough quite as stiff as white bread. Set to rise and in the morning mold and put in pans, let lighten again, bake in a careful oven. This will make two loaves.

Good Rolls.

Make a sponge with one pint of tepid water, one small potato boiled and mashed, one teaspoonful salt, half cake compressed yeast, with flour enough to make thick as muffin batter. Set to rise about 10 A. M. When light add the whites of two eggs beaten very light, one heaped dessert-spoonful sugar, one heaped *table*spoonful lard, or butter with flour enough to make a nice dough, not too stiff. Knead well about twenty minutes: set to rise again and for tea at 7 make the rolls into pans about 5. These can be made into French rolls or any desirable shape. They are very nice rolled out thin, spread with butter and rolled up like jelly cake in the shape of a French roll or round and turned over. Let these get very light and bake in a hot oven.

Aunt Susan's Rolls.

Warm in a pint of milk a large spoonful of lard.

And the same of butter.

A spoonful of salt and the same of sugar.

Stir into this a pint of sifted flour.

Two well beaten eggs.

Half a cake of compressed yeast.

Then beat in as much more flour as you can with a spoon beat well and smooth as stiff as can be beaten; set to rise in a warm place; it will take four or five hours. When light dust flour on your cake board, on which drop a spoonful of this risen dough; mold lightly with the fingers, using as little flour as possible; put in a greased pan, not allowing them to touch; let stand till quite light, bake in a quick oven.

Parker House Rolls.

One quart sweet milk.

Half cupful sugar.

One table spoonful lard and the same of butter.

One teaspoonful salt.

Heat milk adding all.

When cool, add half cake compressed yeast.

Make into a soft dough, let rise and roll out without working; spread with butter, cut and fold over, rise again and bake in a hot oven.

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Turnovers.

One and a quarter pounds flour.
 Four small white potatoes boiled and mashed through
 a colander into the flour whilst they are hot.
 Four ounces lard, and four eggs well beaten.
 One-third of a cake compressed yeast.
 One dessert spoonful of salt.

Set to rise over night, in the morning roll into thin biscuit,
 turn over one edge and put a little lard or butter on the top ;
 let them rise a second time in the pans.

Rusk.

One pint milk.
 Two-thirds cake compressed yeast.
 And as much flour as will make a good sponge.
 Set to rise over night. Next morning take three eggs.
 One cupful of sugar.
 One tablespoonful of butter beaten to a cream.
 One nutmeg.

Add all this to the risen sponge, add as much flour as will
 make a soft roll dough, work it well into rolls, and put them
 in a greased pan, let them lighten and bake in a moderate
 oven ; do not put them too close together in the pan. Wash
 over before baking with milk and sugar. Sprinkle with sugar
 when ready for the table.

Maryland Biscuit.

To one quart of flour take one teaspoonful Rumford's
 yeast powder sifted with flour.
 Salt to taste.
 One tablespoonful of lard.
 Water enough to make a very stiff dough.

Beat with flat iron twenty minutes, mould into nicely shaped
 biscuits, flatten slightly and stick with a fork.

Maryland Biscuit.

Two pounds of flour.
 Quarter pound lard or butter.
 One pint of milk.
 A little salt.
 Beat with flat iron twenty minutes exactly.

Breakfast Biscuit.

Sift one quart of flour.
 One tea spoonful of salt and
 Three teaspoonsful of Rumford's yeast powder.
 Add half-ounce each lard and butter.

Mix well together, add milk enough to make a soft dough, roll out and cut in biscuits, and bake in a hot oven. The same dough rolled very thin and baked on the griddle, and turned as any griddle cakes, are very nice for breakfast or tea ; cut the same size of biscuits ; these will require more time than griddle cakes.

HUCKLEBERRY CAKE.

HOT FOR TEA.

Two cupsful flour.
 One cupful milk.
 One cupful berries.
 Two tablespoonsful molasses.
 One egg.
 One teaspoonful yeast powder.

Sally Lunn.

One quart milk.
 One teacupful sugar.
 One teacupful butter and lard mixed.
 Four eggs.
 Four cupsful flour.
 Half cake compressed yeast.
 Salt to taste.

Set to rise at 10 A. M., and pour in pans two hours before baking. This is for 7 P. M. tea, and makes two good sized cakes.

Sally Lunn.

One pint milk.
 Butter size of an egg.
 Three eggs.
 As much flour as will make batter as thick as pound cake.
 Sugar to taste.
 A little salt.
 Half cake yeast.

Set to rise about 10 A. M., and about an hour before supper stir down, and stir in gently one tea spoonful Rumford's yeast powder, let rise again and bake ; an earthen dish with funnel in it is the best to bake this or any similar cake.

Scotch Short Bread.

One pound of butter.
Two pounds of flour.
Three-quarters pound sugar.

Mix well together and roll, cut in squares and bake.

Pop Overs, or Gems.

One quart of milk.
Four eggs.
Two ounces of butter, and a little salt.
A full pint of sifted flour.

Beat yolks and whites of eggs separately, very light, add gradually the other ingredients, no baking powder is needed. Bake quickly in a hot oven in small pans, greased with butter.

Crumpets.

One quart of flour.
One teaspoonful of salt.
Four teaspoonsful of Rumford's yeast powder.
Three teacupsful of milk.

Beat all well. The pans should be heated before putting in the batter. They require a very hot oven.

Corn Meal Drop Cakes.

One pint corn meal, scalded.
One egg beaten light.
One tablespoonful of wheat flour.
A little salt.

Have ready some hot lard and drop the batter into it from a spoon.

Rye Drop Cakes.

One egg.
One pint of sour milk.
One teaspoonful of saleratus.

Add alternately a spoonful of rye and corn meal, until you have a stiff batter. Cook as above.

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(Established 1844.)

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Rye Batter Cakes.

One quart milk.

Half cake compressed yeast.

As much rye meal as will make a batter.

Three eggs beaten light, and a little salt.

Set in a warm place to rise. Bake as buckwheat cakes ;
butter, and send to table hot.

Buckwheat Cakes.

To one pound buckwheat meal take one-third as much
corn meal.

One teaspoonful of salt.

Mix with water and one cup of milk.

Half cake compressed yeast.

Make the batter the consistency of flannel cakes. Beat
well for fifteen minutes ; set to rise over night. If the batter
should seem the least acid, dissolve half teaspoonful soda in
warm water and stir in lightly. Have your griddle hot and
grease with a fat piece of ham with the skin on it.

Flannel Cakes.

To one pint of milk, take three eggs.

One-third of a cake of yeast.

One teaspoonful of salt, and two of butter.

One quart of flour.

Let rise. Have your griddle ready and bake as above.

Waffles.

To one pint of milk, take two eggs.

A pinch of salt, and one tablespoonful of butter.

Beat butter well.

Add yolks of eggs.

Beat again until very light, flour to make proper consist-
ency, not to stiff, the whites of eggs beaten to a stiff froth
added last. Two teaspoonsful Rumford's yeast powder stirred
in just when you are ready to cook them.

Muffins made in the same way are very nice only a trifle
stiffer.

Waffles without Butter.

One and a half pints of milk.

One and a half cupsful of flour.

Three eggs beaten separately and very light.

One teaspoonful salt.

Beat milk, flour and salt very light. Then add the eggs and one tablespoonful Rumford's yeast powder; these are very nice indeed if beaten sufficiently.

Butter-Milk Waffles.

To one pint of buttermilk take two eggs.

Butter size of an egg.

Make a batter with the butter milk.

Then add the eggs beaten separately and very light, making it all just thick enough to run off the spoon; add a little salt, and just when ready to bake dissolve an even teaspoonful of soda in water, and stir into the batter.

Rice Corn Bread.

Boil at night two scant cupfuls of rice.

When done add butter size of an egg, and one pint of milk.

In the morning beat four eggs very light, beaten into the rice, &c.,

Adding two cups of corn meal and

Two teaspoonsful yeast powder just when you are ready to put in the oven. Bake in a hot oven.

Southern Corn Meal Pone.

Mix with cold water into a soft dough white corn meal, one teaspoonful salt and a little melted lard, bake in a hot oven in a well greased pan.

Corn Bread.

To one pint of milk.

One teaspoonful of salt.

One tablespoonful of sugar.

One tablespoonful each butter and lard.

Three eggs.

One dessert spoonful Rumford's yeast powder,

Mix corn meal with half teacupful wheat flour into the milk, then lard and butter, salt and sugar, then the eggs beaten light and separately, whites last, and just when ready to go into the oven put in the yeast powder; do not make too stiff, about three cups corn meal and flour together is ample. Sour milk may be used, in which case use one teaspoonful soda dissolved in warm water instead of yeast powder.



CORALLINE.

DIRECTIONS FOR USING CORALLINE.

Handy Receipt! No Cooking!

Place desired amount of Coralline dry in a China or Porcelain vessel; add sufficient milk or water to cover, and let stand until the Coralline absorbs the liquid. Use custard, cream, sweetened milk, or any flavored dressing desired. Splendid for pic-nics, quick desserts, and a most delightful dish for summer evening teas.

BREAKFAST CAKES, &c.

Coralline Pone.

Mix well one pint of Coralline, one pint of Milk, one cup of Flour, two Eggs, one teaspoonful of Salt, one tablespoonful of Sugar, two teaspoonfuls of Yeast Powder. Bake in a hot oven.

Coralline Omelets.

Two Eggs, one cupful of milk, one even teacup of Coralline, one small teaspoonful of Salt one tablespoonful of Butter; beat well the yolks of the Eggs, add the Milk Salt and Coralline; beat the whites to a stiff froth, and stir altogether. Put the butter in a hot pan, and when melted, pour in the mixture. Let the pan remain on the stove two minutes, then place in a hot oven and let remain five minutes, then fold and turn on a hot dish. Serve immediately.

Coralline Waffles.

Take one pint of Coralline and dissolve in one pint of hot Milk (sweet or sour); add sufficient flour to keep them from sticking to the irons; two teaspoonfuls of Baking Powder, good size lump of Lard, little Salt; have batter thin and irons well greased and hot. Serve plain or with equal parts of Cinnamon and Sugar dusted lightly over it.

Coralline Pudding to Serve with Meat.

Mix one quart of Coralline, two heaping teaspoonfuls of Yeast Powder, and a saltspoonful of Salt. Then stir in four Eggs, and add slowly while briskly stirring with a spoon, a quart of Milk, making a light and smooth batter. Bake twenty minutes in a well-greased tin.

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Coralline Buns.

Mix one pint of Coralline and one heaping teaspoonful of Yeast Powder. Then add half a pound of powdered Sugar and four ounces of Butter, and mix well together. Then break in four Eggs, and beat all together. Bake in small tins or patty pans for fifteen minutes in a hot oven.

Coralline Muffins.

One pint sifted Flour, two heaping teaspoonfuls of Yeast Powder, and a little Salt. Thoroughly mix together; then add one pint of Coralline, two Eggs, one tablespoonful of Butter, and enough Sweet Milk to make a thick batter. Bake immediately.

Coralline Griddle Cakes.

Take half pint of Coralline, soak it in Milk until soft, beat one Egg light, add one teaspoonful of Salt, one pint of wheat Flour, and enough water to make a smooth batter; add the Coralline; thin with Milk or Water; add two teaspoonfuls of Yeast Powder. Bake immediately on a hot griddle.

BOILED CORALLINE.

Take Coralline. Boil either in water or Milk for two or three minutes adding Salt and Butter to taste. Serve with Milk or Cream and powdered Sugar. When cold, slice and fry.

Into two quarts of boiling Milk, stir gently five ounces of Coralline, stirring with a wooden spoon. Boil two to four minutes. Add Salt, Pepper and Sugar to taste. Serve hot.

One and a half pints of Coralline and one quart of Milk. Boil the Coralline in the Milk for two minutes, adding a little Salt, Sugar and Butter to taste. Serve with Cream and powdered Sugar. This is also a very delicate and palatable dish if sliced when cold and fried.

Take one and three-quarter quarts of water. Salt to taste, and when it reaches the boiling point, stir in one-half pound of Coralline. Boil briskly for one or two minutes, stirring continuously to prevent sticking. Use Butter, Milk, Sugar, Vanilla, or any Sauce you prefer. When cold, it may be cut into slices and fried in Lard.

SOUP.

Coralline for Soups.

Coralline is an addition to all kinds of Soup. When the Soup is ready for the table, add one cupful of Coralline.

Coralline for Stewed Oysters.

Add one cup of Coralline to one quart of Oysters; Coralline to be added when Oysters are ready for the table.

BREAD.

Coralline Cream Rolls.

Take one pint of Coralline, one and three-quarter pints of Flour, a little Salt, two teaspoonfuls Baking Powder, a tablespoonful of Butter and a pint of Milk. Sift the Flour, Salt and Baking Powder together,

and rub in the Butter cold. Add the Milk and Coralline, and mix into a rather firmer dough than ordinary. Flour the board; turn out the dough, and immediately give it a quick kneading to complete its smoothness, divide into pieces the size of an Egg. Punch the ends together a little, and lay them on a greased baking tin, and wash over with Milk. Bake in a hot oven fifteen to twenty minutes.

Coralline Rolls.

Sift the Flour, Salt, and Baking Powder together. Rub in the Butter cold. Beat the Egg into the Milk. Add the Coralline, and mix the whole into a smooth dough easily handled without sticking to the hands or board. Flour the board; turn the dough out on the board and give it a quick kneading to equalize it. Then roll it out to one-half inch in thickness. Cut out with large round cutter, and fold one-half over the other by doubling it. Lay them on greased baking sheets without touching each other. Wash them over with a little Milk to glaze them, and bake in a hot oven.

Coralline Home-Made Bread.

Use the usual amount of Flour, add one-quarter the amount of Coralline steeped in hot water, and proceed as usual. Bread made in this manner will keep moist and sweet two or three days longer than without Coralline. Try it.

SOUPS.

Stock for Clear Soups.

Five pounds of clear beef cut from the lower part of the round, five quarts cold water, let come to a boil slowly; skim carefully and set where it will keep just at the boiling point for eight or ten hours; strain and set away to cool over night. In the morning, skim off all the fat; turn the soup into the kettle, add one onion, one stalk celery, two leaves sage, two sprigs parsley, two of thyme, two of summer savoy, two bay leaves, twelve pepper corns, six whole cloves. Salt and pepper to taste. Boil gently for twenty minutes, and strain through a napkin.

Lenten Soup.

One quart canned tomatoes, one quart fresh milk, one teaspoonful soda. Let tomatoes boil then run through a colander, add the soda, smooth one tablespoonful of butter in flour and stir through the tomatoes, add pepper and salt and make scalding hot, then stir in the milk, let come to a scald and serve.

Tomato Soup.

One quart tomatoes, three quarts boiling water, one even teaspoonful soda, pepper and salt. Butter size of an egg, one small onion, one quart fresh milk. Put tomatoes and onion over the fire with the water and when cooked strain through a colander. Boil the milk, then stir in the soda and butter, and after one boil keep hot until ready to serve. Put pepper and salt with the tomatoes and onion, simmer five minutes, stir in the milk, stirring constantly to keep from curdling.

Gumbo Soup.

Take two pounds of lean beef, allow to boil four hours, one onion, one pint prepared tomatoes, one pint sliced gumbo, and half pint cut potatoes.

Gumbo Soup.

Take two pounds lean beef, one onion, one pint each of prepared tomatoes and sliced gumbo, half pint cut potatoes; let boil four hours, one and a half gallons of water reduced to one gallon, press through a colander, then add a half dozen corn cut off the cob, half pint sliced gumbo; boil tender and serve with the soup. Season highly with pepper and salt.

Black Bean Soup.

One cup black beans, one pound lean beef, three quarts cold water, boil half away, slice one lemon and one hard boiled egg in the tureen and strain the soup over these.

Crab Soup.

The meat of six hard crabs; one quart fresh milk; put into a kettle; two small tablespoonsful of flour and two of butter, worked smoothly together, stirred in, salt and pepper to taste. Boil fifteen minutes.

Bouillon.

A large beef shin.

Two and one half gallons water.

Two bunches soup herbs.

One small onion.

Three pieces celery, or use celery seed to taste.

Boil all down to half the quantity, add salt and red pepper, strain and when cold skim off the grease. When wanted for use put on the fire with the shells and whites of three eggs and boil until clear. Color with caramel and pour through a flannel bag.

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Chicken Soup.

Put the chicken on to boil, covered with cold water ; let boil slowly one hour, then season and add a soup bunch ; boil two hours longer, and ten or fifteen minutes before serving add half cup cooked rice, three potatoes cooked and cut up, and one cup fresh milk ; let boil and last of all add noodles, they require very few minutes to boil.

Noodles.

Three eggs beaten light.

One teaspoonful salt and flour.

With half teaspoonful Rumford's yeast powder sifted with the flour.

Make this into a stiff dough, roll very thin, rub flour on both sides and make into a tight roll, (the dough must be rolled thin as a wafer) cut in very thin slices, forming little curls, shake them out and let dry an hour or more. These noodles are nice for a vegetable. Three eggs will make a sufficient for soup and vegetable both. For a vegetable throw the noodles into boiling water (salted) and boil till done, shaking to keep from sticking together or matting. Skim out and place on a platter after seasoning, with butter. Fry some bread crumbs in butter and sprinkle over the noodles before serving. This is a good dish to serve with fish.



Fish and Oysters.

Devilled Crabs.

Take one dozen crabs, boil till red, but not soft, pick, and to this quantity take a slice of bread moistened with milk, one tablespoonful of butter, one raw egg beaten, cayenne pepper and salt to the taste ; put into the shells and dust with cracker dust, small pieces of butter over the top and brown in a quick oven.

Soft Crabs, Fried.

Get crabs alive, remove the dead men's fingers and sand bag, wash well and drain, season well with pepper and salt, fry in hot lard, make a cream gravy and pour over.

Devilled Clams.

Twenty-five clams chopped fine. Half small loaf of stale bread, crumbled. Two hard boiled eggs chopped fine. One tablespoonful melted butter. Season well with salt and pepper, a little sweet marjoram and a little onion. Moisten this with clam juice. Put into shells, cover the tops with bread crumbs and a small piece of butter on the top of each one ; bake in a quick oven.

Devilled Fish.

Take a white fish ; three and a half lbs., for twelve people, boil until done, remove the skin and bones ; cut up fine. Take one pint of the water the fish was boiled in and one pint of milk, put into this butter size of an egg, a little onion chopped fine, a little parsley and salt to taste, thicken with corn starch about two tablespoonsful, when this has boiled mix with the fish. Bake in shells, cover with bread crumbs and a small piece of butter on each one, when done serve with a leaf of parsley on the top.

Devilled Oysters.

Put on fifty oysters to boil in their own liquor, when boiled just enough, drain well, cut up not very fine ; add salt, pepper, a little nutmeg, one teaspoonful chopped parsley, one teaspoonful of onion chopped. For dressing put seven tablespoonsful of butter in a saucepan to melt, do not let it get too hot, mix with the butter four tablespoonsful of flour and half pint of milk, boil two minutes, then add half a pint of cream. Mix all this with the oysters. Put in shells and cover with bread crumbs, with small pieces of butter, brown quickly.

Escaloped Oysters.

Toast several slices of bread quite brown and butter them on both sides. Take a baking dish and put the toast around the sides, pour the oysters into the dish and season to your taste with butter, pepper and salt, adding mace and cloves ; cover with bread crumbs and bake with a quick heat about fifteen minutes.

Escaloped Oysters.

One quart oysters.
One teacupful dry bread crumbs or pounded crackers.
Two great spoonfuls butter.
One-half cup milk or cream.
Pepper to taste.
A little salt.

Cover the bottom of a baking dish (well buttered) with a layer of crumbs, and wet these with the milk, put on spoonful by spoonful, pepper and salt, and strew with minute bits of butter. Next, put in the oysters with a little of their liquor. Pepper them. Stick bits of butter in among them, and cover with dry crumbs until the oysters are entirely hidden. More pieces of butter, very small, and arranged thickly on top. Set in the oven, invert a plate over it to keep in the flavor, and bake until the juice bubbles up to the top; remove the cover, and brown on the upper grating for two or three minutes—certainly not longer—send to the table in a bake dish.

Stewed Oysters.

One quart of milk to two quarts oysters, drain the liquor from the oysters, put on and boil slowly, skim off until clear; add to this the milk, with butter size of an egg, with pepper and salt to taste; when all comes to boiling point, put in the oysters and cook slowly until they are done.

Fried Oysters.

Wash and drain the oysters and wipe dry with a napkin; if oysters are small fit two together, season with pepper and salt, roll in cracker dust or corn meal, pat them well, let stand about a half hour; fry in plenty boiling lard.

Panned Oysters.

Take good oysters, wash and drain through a colander. To one quart of oysters take butter size of an egg, melt butter in a skillet and pour in the oysters, let cook till they curl at the edges; season and pour over pieces of bread toasted and buttered; serve hot.

Potted Shad, or Herring.

Clean the fish, taking off the heads, tails and all the fins, cut in pieces, wash well and wipe dry; season each piece well with salt and cayenne pepper; lay in layers in a stone pot, place between each layer some allspice and pieces of cinnamon stick; cover with good cider vinegar, tie thick paper over the pot, place in a moderate oven and let remain three or four hours.

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HINTS ON COOKING MEATS.

The secret of having good roast meats of any kind as well as poultry is to cook just long enough and to baste frequently. It is better to allow too much rather than too little time to all meats except beef. Do not put any water to beef, mutton or pork; let cook slowly at first and baste with their own juices and fat. A medium sized turkey of eight or nine lbs., should be cooked three hours. To prevent a large turkey from getting too brown, it is well to make a tolerably stiff dough of flour and water, and spread over the breast and limbs whilst cooking placed on its back, this keeps the meat moist and juicy.

Dressing for Poultry.

Take bread a day or two old, cut up very fine or crumble it if you prefer, season liberally with celery salt, pepper, butter and chopped onion, heat all together in the oven and rub well together, do not add any water as the dry dressing is much nicer.

Beef Steak with Oysters.

After broiling a porter house or sirloin steak, season well with butter, pepper and salt. Have ready washed and drained a pint or more fine oysters, cover the steak with the oysters adding bits of butter and a sprinkle of pepper and salt. Set in a hot oven just long enough for the oysters to curl. Any steak to be good must not be too thin, cooked quickly, turning the broiler frequently and watched carefully.

A Palatable Dish from Cold Meats.

Take cold roast beef chop very fine and season with pepper, salt and a little chopped onion, or "prince of wales sauce" add water and stew till very tender. Have ready mashed potatoes seasoned with butter and milk beaten light. Cover the bottom of a meat dish with the potatoes, put the meat in the centre and pile prettily around it the potato to imitate puff paste. Place in a hot oven to brown.

Frizzled Beef.

Put in a sauce pan half pint fresh milk, piece of butter size of a walnut, when this comes to a boil put in half lb. finely

chipped smoked beef, a sprinkle of flour from the dredging box, and a light sprinkle of pepper; just let it boil up and it is done. This is very nice for tea.

French Way of Cooking Veal Cutlets.

Cut the cutlets in round pieces size of a large oyster, season with pepper and salt, dip in egg and cracker dust and fry nicely—a whole hour and a half before it is needed. Cover with boiling water keeping *tightly covered* and allow to *simmer slowly* till it is needed, when there will be just enough gravy, and the meat will be delicate as possible.

Shoulder of Veal.

Select a shoulder of fat veal, let the butcher take out all the bones, make a filling as for poultry, fill it and roll it into a nice shape and secure it with skewers, season well and bake basting often; this will slice nicely and is as nice as a more expensive cut.

Veal Loaf.

Three pounds of raw veal chopped fine.

Four eggs.

Four crackers, rolled.

One cup of milk.

Butter size of an egg.

Pepper salt and nutmeg.

Make into a long loaf and bake an hour or more.

A Very Pretty Way to Serve Lamb Chops.

Get good chops *frenched*, broil and season well; make a mound of well-beaten and seasoned mashed potatoes in the middle of the platter, and stack the chops in a circle around, bone upward; add a circle of parsley around the chops and a piece on the mound of potatoes.

Baked Lamb Chops.

Pound them and season with salt and pepper. Dip in beaten egg, and then in cracker crumbs. Lay them in a greased baking pan; put a small piece of butter on each chop. Bake a full hour; basting occasionally with the grease that cooks out of them. When done pour off the grease in the pan, and add about a cupful of boiling water to the brown gravy which remains. Thicken with flour and season with salt and pepper. Pour over the chops.

Breaded Chops.

Have tender lamb chops *frenched*, season with pepper and salt, dip in beaten egg, cover well with stale bread crumbled fine as possible, fry in butter a light brown; serve with peas, garnish the dish with parsley.

Tongue Toast.

Make some slices of toast not very thick, browned nicely on both sides, cut off the crust, butter; grate with a large grater a liberal sufficiency of cold tongue, (or broiled ham if you have not the tongue,) spread thickly over the toast; lay the slices side by side on a large dish. Serve at breakfast, luncheon or supper.

Chicken Terrapin.

Boil until perfectly tender one chicken, pick into small pieces and put in a porcelain stew pan, with a small teacupful of boiling water; cream perfectly smooth a quarter of a pound of butter and a heaping tablespoonful of flour, when the chicken is boiling hot add this (a little at a time) to prevent lumps, boil a minute or two, stirring all the time, add salt and pepper to taste, and a gill of milk.

Pressed Chicken.

After having boiled a chicken in a small quantity of water as possible until the meat falls from the bones, pick off all the meat, chop fine and season well with celery, salt and pepper. Add to the water in which the chicken was boiled one tablespoonful Cox's Gelatine, previously soaked; then boil down to one pint, mix half this through the chicken; now cover the bottom of your mould with slices of hard boiled eggs, then a layer of chicken, then egg slices laid on the sides of the mould, then another layer of chicken until the mould is nearly full, then pour over this the rest of the stock, which will sink through, forming a kind of jelly. It is well to make this the day before it is needed; keep in a cold place. Garnish the dish with fine lettuce; slice at the table and serve with a leaf of the lettuce.

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Fried Chicken.

Take tender chicken, cut up and lay in salt water half hour, drain and dry with a towel, season well and sprinkle with flour lightly. Put in a deep iron saucepan about a pint of lard, make very hot, put in the chicken selecting the best pieces, fry a light brown for the gravy, take about four table spoonsful of the lard in which you have fried the chicken, strain into a clean vessel add two table spoonsful flour, stir thoroughly into the hot lard, add rich milk to make the consistency of cream, flavor with parsley. Fried mush served with the chicken is very nice. Place the mush around the chicken neatly.

Sweet Breads.

After parboiling, cut in pieces size of an oyster, dip in egg and cracker crumbs and fry in butter.

Sweet Breads.

Parboil the sweet breads and cut in pieces, salt and pepper to taste.

For dressing :—Take one cup of milk and half cup of cream, put on to boil ; when thoroughly heated stir in two table spoonsful of flour, (mixed first with a little cold milk) butter and salt to taste, also an onion and parsley ; when creamy remove the onion and parsley ; and pour the cream over the sweet breads. Serve in escalop shells with bread crumbs sprinkled over the top and browned in the oven. It is well to reserve a little of the cream to pour over just before adding the bread crumbs.

Sweet Bread Salad.

Clean thoroughly the sweet breads by throwing boiling water over them, boil till done, cut in very small pieces, and mix with mayonaise dressing and serve on lettuce leaves.

Chicken Salad.

To one large chicken, take two bunches celery, boil the chicken and chop fine, season to taste with pepper and celery salt ; prepare the celery, cut fine and lay in cold water, until just before you are ready to mix the salad, drain well and mix with the chicken just before stirring in the mayonnaise dressing.

Mayonnaise Dressing.

Yolks of two eggs, one salt spoonful of salt, one of dry mustard, the juice of one lemon, and a pinch of cayenne pepper, one pint of olive oil. Beat the yolks, mustard and salt together until very light, then drop the oil a few drops at a time, until it begins to thicken ; a few drops of the lemon juice from time to time, lastly, the cayenne pepper, a quart of oil can be incorporated with two yolks of eggs ; the dressing should be thick as jelly ; the whites of the two eggs beaten to a stiff froth and added with the dressing, just before serving is a great improvement.

Chicken Pie.

Make a dough just like *yeast powder biscuit*, line the sides of your baking dish with the dough rolled thin ; have ready your chicken stewed and seasoned well with plenty nice gravy. Put first in the bottom of the deep dish a layer of the inferior pieces of chicken, and then a layer of little squares of the paste, rolled *very* thin and *very thin slices* of potato, then chicken and so on, till the dish is full, pour in enough gravy and cover with a thick top of the biscuit dough, about half inch in thickness, with a small hole in the centre ; let the top extend well over the dish and fasten down very well, to keep the gravy from wasting. If the pie should be too dry when done, more gravy can be added when served. Bake carefully. A chicken pie requires plenty of seasoning and rich gravy. Any meat pie *can* be made in the same way. Spare ribs stewed with veal make a very nice pie.

CROQUETTES.

Chicken Croquettes.

One chicken and two sweetbreads boiled tender and chopped fine, one pint of milk, put on to boil with some chopped onion, parsley, a little cayenne pepper, piece of butter size of a small egg, a little nutmeg, then dissolve two tablespoonfuls corn starch in a little cold milk, pour into the boiling milk and stir until it becomes very thick, mix thoroughly with the chicken and set aside to cool, when cold shape and dip into the white of an egg beaten light, then into cracker dust, drop one at a time into boiling lard, they will brown in a few moments.

Chicken Croquettes.

Boil one chicken, and two sweetbreads, stir both very fine, take one large spoonful of butter and the same of flour then add a half pint of cream and a small quantity of milk to make a nice sauce, then add chicken and sweetbreads and stir all well together, season with red pepper and salt, shape nicely with your hands, dip into beaten egg and cracker dust, have your lard boiling and fry quickly, drop into a colander to drip.

Croquettes.

One slice veal cutlet.
One pint sweetbreads.
One cup milk.
One tablespoonful of flour.
Butter size of walnut.
One egg.
A small piece of onion.
Salt and parsley.

Boil milk, flour, butter and onion together, then put in the egg, mix this in the meat which has been chopped very fine, set away to cool, when firm shape, roll in bread crumbs, from bread which has been browned. This quantity makes eighteen croquettes.

Croquettes.

Soak two slices of bread in boiling milk till it gets like mush, part of an onion stewed in water with a little butter and celery seed until it is done, chop very fine any kind of meat and mix with it the bread and onion, season to taste with pepper, salt and butter, mixing in the raw yolk of one egg; if too stiff, add more milk, then put away to cool, when cool, make out into shape, rolling each one in cracker dust to make it firm, shape with a wine glass and fry in boiling lard, turning each one as quick as possible. Two pounds veal or chicken make one dozen croquettes.

Potato Croquettes.

Season cold mashed potatoes with pepper, salt and nutmeg, beat to a cream with a tablespoonful of melted butter to every cupful of potato, bind with two or three beaten eggs, add some minced parsley, roll into oval balls, dip in beaten egg, then in bread crumbs and fry in hot lard.

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Rice Croquettes.

One cupful of rice soaked over night in enough tepid water to cover it, then drain almost dry, then add one quart of fresh milk, steam until very tender, then add four tablespoonsful of sugar, two tablespoonsful of butter, and salt to taste, beat five eggs to a stiff froth and add to the mixture, cook all together from five to ten minutes, then remove from the fire and add juice of one lemon, turn out upon a buttered dish; when cold, flour the hands and roll into oval balls, or shape in a wine glass, beat one egg light and dip croquettes in, then roll in cracker crumbs, then fry in boiling lard. They are delicious if well prepared.

VEGETABLES.

To Cook Vegetables.

Boil new potatoes from twenty to thirty minutes.

Old potatoes from thirty to forty minutes.

Peas from twenty to thirty minutes.

String beans two hours.

Turnips one hour.

Cabbage one and a half hours.

Beets two hours.

New onions one hour.

Old onions two hours.

Sweet corn ten to fifteen minutes.

Asparagus twenty to thirty minutes.

Spinach thirty minutes to one hour.

Dandelion from one to two hours.

Tomatoes one hour.

Carrots one to two hours.

Cauliflower one to two hours.

Green vegetables should be washed thoroughly in cold water, and cooked in salted water which is just beginning to boil.

Spinach.

Spinach served by being molded in a small glass or cup, placed in a pan with bread crumbs sprinkled over and browned in the oven, with a slice of hard boiled egg on top is very nice.

To Stew Potatoes.

Cut in slices or squares as many potatoes as required ; stew in water with a pinch of salt until done, turn into a colander and drain ; set them where they will keep hot, have ready one pint milk, butter, the size of a walnut, a little chopped parsley ; let come to a boil and stir in the beaten yolk of an egg ; season with salt and pepper throw over the potatoes and serve in a covered dish. Cold potatoes can be used in the same way.

Potato Flowers.

Pare medium sized potatoes as for boiling ; then, with a *sharp pen-knife*, cut or pare round and round till the potato is all cut up. Do not pare too thin and keep the whole potato in one piece if possible. Boil in hot lard as Saratoga potatoes. You will find these very nice to garnish beef steak or roast. It is well for cooking any thing of this kind, as well as for croquettes to have a wire basket set right inside the vessel of boiling lard.

Potato Puffs.

Prepare the potatoes as directed for mashed potato ; while hot shape in balls about the size of an egg, have a tin sheet well buttered and place the balls on it ; as soon as all done brush over with beaten egg ; brown in the oven. When done slip a knife under them and slide them upon a hot platter ; garnish with parsley and serve immediately.

Delmonico Potatoes.

Boil the potatoes with skins on. When cold peel, and slice them thin. Put in a shallow pie dish. Scald scant pint of milk with one and a-half tablespoonsful of butter rubbed with the same quantity of flour. Salt, and scald. Pour over the potatoes and bake twenty minutes. They must brown.

Escaloped Tomatoes.

Stew and season a quart or more tomatoes to your taste. Add a tablespoonful butter, a very little chopped onion, one coffee-cupful bread crumbs, or bread cut in small pieces. After the tomatoes are stewed, turn into a pudding dish, with one tablespoonful sugar stirred in with the bread crumbs, reserving some to put over the top. Bake in the oven an hour or more. Little bits of butter and a slight sprinkle of sugar over the top is an improvement.

Fried Tomatoes.

Select very firm tomatoes. Have ready some corn meal well seasoned with pepper and salt. Slice your tomatoes just when ready to cook them, dip the slices in the seasoned corn meal, and fry in hot lard ; sprinkle with sugar before serving.

Fried Apples.

Take good cooking apples. Cut in round slices taking out the seeds leaving on the skin. Fry nicely in hot lard, sprinkle a little sugar over them when ready to serve.

Fried Peaches.

Pare and cut large yellow peaches in halves, taking out the stone , fry in butter carefully watching, that they do not burn ; fry on both sides as apples, serve with sugar sprinkled over. Very nice for breakfast or luncheon.

Tomato Toast.

Prepare tomatoes as for sauce. Whilst they are cooking toast carefully very brown, (but not burned) some slices of bread. Butter both sides and pour the tomato over them.

Escaloped Onions.

Take eight or ten onions good size, slice them and boil till tender. Lay them in a baking dish, putting bread crumbs, butter in small bits, with pepper and salt between each layer till the dish is full, putting bread crumbs last ; add milk or cream till all is covered. Bake half an hour ; this is very nice, if rightly done you will have a dish for the most fastidious.


Corn Fritters.

Grate the corn from a dozen cobs, season with salt and pepper. Add one tablespoonful melted butter, one teacupful sweet milk and half teacupful flour. Beat three eggs separately, very light, and turn into the batter ; beat all well together. Drop by spoonfuls into boiling lard. Fry on both sides.

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Egg Plant Fritters.

Take a large sized egg-plant, leave the stem and skin on, and boil in a *porcelain* kettle until very soft, then take the skin off, and mash fine in a bowl. Add a teaspoonful of salt, plenty of pepper, and a large iron spoonful of flour; when cold, add a half teacupful of milk and three eggs. This makes a nice batter. Have some butter and lard hot, drop them in with a spoon, and brown each side.

Cold Slaw.

Cut with a slaw cutter a medium sized head of cabbage, sprinkle with pepper and salt, and set on ice or in a very cool place, whilst you make the dressing.

Dressing for Slaw.

Half cupful of vinegar.

Piece of butter size of a walnut boiled in the vinegar.

Have ready two well beaten eggs, leaving out the white of one.

With a dessertspoonful of sugar.

Half cupful milk.

Stir all into the boiling vinegar rapidly that it may not curdle, and pour over the slaw whilst boiling. Slaw dressed in this style is good for two days.

Boston Baked Beans.

One quart of beans, soak in cold water over night, next morning parboil in plenty water half an hour, then remove from the fire and add one teaspoonful of soda; pour off this water. Put the drained beans in an earthen crock, with half pound salt fat pork, (*not smoked*) and one tablespoonful sugar, cover with water, bake eight or ten hours, adding from time to time more water as it is needed, to keep the beans covered, until the last two hours, when just enough water is wanted to have them moist when served, perhaps more salt may be required if the pork is not salt enough.

Eggs.

Omelette.

Six eggs.

One tablespoonful of flour.

One teacupful of milk.

One teaspoonful of salt.

Beat yolks well, and add the flour in the milk, salt, and whites of eggs beaten to a stiff froth, mix well together, pour into a very hot buttered skillet, set into the oven for a few minutes, *not longer*, cook on the top of range till done, then fold and serve immediately. A delicious omelette if this rule is followed.

Baked Omelette.

Five eggs.
Three gills milk.
One dessertspoonful of butter.
One tablespoonful of flour.
One teaspoonful of salt.

Beat eggs separately, then add the flour and salt with the milk and butter to the yolks, whites to be stirred in last. Pour into a buttered dish, bake in a quick oven fifteen or twenty minutes.

Curried Egg.

Twelve eggs boiled hard.
One tablespoonful of butter.
Two thirds of a cup of water.
One half tablespoonful corn starch.

Cut the whites of eggs in small pieces and place in a flat dish. Make a dressing of butter, water and corn starch, adding a little salt and curry powder to taste, and mix this with the whites. Grate the yolks over the top and garnish with parsley.

Eggs sur le Plat.

Heat and butter one of the little dishes that come for the purpose. Break into it two eggs—carefully—not to break the yolks. Sprinkle with pepper and salt, and drop on them half a tea spoonful of butter—in bits. Bake in a moderate oven until the white is set. There should be a dish for a person.

To Boil Eggs.

Have the water boiling. Remove the vessel to the hearth, and put in the eggs, cover, and leave for ten minutes. This cooks whites and yolks evenly.

Eggs for the Sick.

Put on the eggs in cold water, let boil a full half hour.

Egg Tonic.

Persons exhausted either from mental or physical labour, will be much benefitted from taking a fresh *raw* egg dropped into a half a tumbler of good cider, (carefully avoid breaking the yolk.) This is easily swallowed. As many as convenient during the day can be taken and not less than three. In a short time the result will be very marked.

PICKLES.

Chow Chow.

Quarter peck green tomatoes.
 One large head of cabbage.
 Seven large onions.
 Twelve large and one hundred very small cucumbers.
 One pint small white onions.
 Half pint grated horse radish.
 Quarter pound mustard seed.
 Half ounce celery seed.
 Quarter teacupful black pepper ground.
 Quarter cupful tumeric.
 Quarter cupful cinnamon.
 Two pounds brown sugar.
 Three quarter gallons vinegar.
 Half pound mustard.
 Quarter pint salad oil.

Cut large cucumbers, large onions and tomatoes in small pieces; cut cabbage as for slaw; pack all down in salt over night. In the morning drain the brine off, put to soak for a day or two in vinegar and water, drain again, then mix the spices in the three quarter gallons vinegar with the sugar; pour over *hot* three successive days; the third day mix the mustard and salad oil, add and mix all thoroughly; do not add the horse radish until the boiling is done. It is well to commence the pickle Monday so it can be finished by Saturday.

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(Ask for our Catalogue.)

Cucumber Pickles.

After the cucumbers have been in brine ten days or more, as convenient, put them in cold water for twenty-four hours ; then boil equal parts vinegar and water, and pour over them three times ; having pickles in a porcelain or bell metal kettle, cover over with grape leaves and napkin to keep in the steam ; then take them out and place in jars with onions sliced through, also small pieces horse radish, and one or two very small peppers in each jar ; then take pure vinegar and to one gallon add

Three ponnds brown sugar.
 Half pound white mustard seed.
 One tablespoonful mace.
 One ounce celery seed.
 One tablespoonful whole allspice.
 One tablespoonful of cloves.

Some prefer cinnamon stick instead of mace. Boil these in the vinegar and pour over the pickles as hot as possible.

Higdon Pickle.

One peck green tomatoes.
 One and a half dozen onions.
 One pound brown sugar.
 Half pound white mustard seed.
 One ounce mace.
 Three ounces celery seed.
 One gallon cider vinegar.

Slice tomatoes and onions and salt well, for twenty-four hours, then drain, wash and drain again, then add all together and boil fifteen minutes, when cold add five tablespoonsful salad oil, three of mustard, one of tumeric,

Premium Pickles.

Get the sweet peppers, take the seed out carefully so as not to break them. For the filling take three or four heads of cabbage cut as for slaw, and salt very lightly, enough to draw out the water ; drain and press through a colander, to this take

One dozen onions chopped fine.
 Two cupsful scraped horse radish.
 Two cupsful mustard seed, white and black, (one of each.)
 One small teacupful of black pepper.
 One small teacupful of allspice.

One and a half ounces race ginger.

One and a half ounces celery seed.

One ounce cinnamon.

Beat all very fine. Take half the spices and mix with the cabbage and onions, with three cupsful brown sugar, beside which put a teaspoonful of sugar into each mango or pepper before you put the filling in ; tie up with cord.

Boil two cupsful sugar with the remainder of the spices and vinegar, enough to cover the pickles well and pour on very hot.

Mangoes.

Take the smooth green melons about as large as the fist, cut a slit down one side, put them in strong brine for some weeks ; then remove the seeds, then green with vinegar and water, and place them in plain vinegar till you are ready to stuff them. For the filling for three dozen mangoes take

One pound white mustard seed.

One pound black mustard seed.

Half pint grated horse radish.

Half pound celery seed.

Half pound mace.

Half pound coriander seed.

Three pounds brown sugar.

Two teaspoonsful cayenne pepper.

Three tablespoonsful tumeric.

Moisten with one pint of sweet oil.

Fill the mangoes with this mixture ; tie up to prevent escape of spices and place in a jar. Vinegar as follows :

To two gallons best cider vinegar take

One pound white mustard seed.

Four ounces black pepper.

Three ounces allspice.

The same of cloves and mace, all bruised together.

One ounce tumeric.

Handful horse radish.

One ounce celery seed.

One and a half pounds brown sugar.

Boil and pour over the mangoes, add three lemons sliced. These are best when a year old.

Pickled Onions.

Peel small white onions and pour boiling milk and water over them ; when cold put them in a jar and pour white vinegar over them ; make them air tight.

German Pickle.

Half peck green tomatoes.
 One large head cabbage.
 One dozen onions all cut up into separate bowls.
 Sprinkle well with salt, let stand over night ; next morning
 drain and rinse them. To these add
 Half dozen large sweet green and red peppers, seeds
 taken out and chopped.
 One and a half pounds sugar.
 Two tablespoonsful each mustard and celery seeds.
 One tablespoonful each ground mustard, tumeric,
 cloves and pepper.
 Cover with cider vinegar and boil one hour ; when cold and
 ready to be sealed pour over the top, mustard mixed with
 olive oil. This keeps the pickle moist.

Pickled Cabbage.

Take two medium sized heads of cabbage, either white or
 red ; cut as for slaw, pour over this boiling salt water, strong
 enough to bear an egg ; let stand over night, next morning
 drain and squeeze the cabbage till very dry, then add twelve
 green peppers chopped fine, discarding the seeds.

One teacupful mustard seed.

Two tablespoonsful each celery seed and tumeric.

One tablespoonful each whole cloves and allspice.

Pack in a jar and cover with vinegar, tie up tight ; open and
 stir up once or twice a week for two weeks. This will keep
 all winter.

German Sauce.

Half gallon white cabbage, cut fine.

The same quantity green tomatoes cut fine.

One pint of onions when cut.

One and a half tablespoonsful mustard.

The same quantity each ground pepper, whole allspice
 and whole cloves.

Two and a half gills mustard seed.

One and a half pounds brown sugar.

Three pints vinegar.

Boil altogether fifteen minutes.

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Tomato Sauce.

Pare and cut up as for stewing 18 good sized tomatoes.
Add one cupful sugar.

Two cupsful vinegar.

Two teaspoonsful salt.

One teaspoonful each of ground cinnamon, allspice and
nutmeg or mace.

Two or three large green peppers and one onion chopped fine.

Boil slowly three or four hours.

Pepper Sauce.

Twelve peppers green and red.

Three large heads of cabbage.

One scant quart white onions.

Sugar to your taste, very little salt.

Two tablespoonsful dry mustard.

One pound white and one pound black mustard seed.

Two tablespoonsful each powdered cloves and allspice.

Cabbage, onions and peppers to be chopped very fine together, and well mixed with the other ingredients, adding two tablespoonsful of oil. Then cover with cold vinegar. This will be ready for use in four weeks.

Tomato Catsup.

Boil half bushel tomatoes until soft, press through a
wire sieve.

Add one quart vinegar.

Half pint salt.

One ounce cloves.

Two ounces allspice.

Six small red peppers cut up very fine.

One dessertspoonful of black pepper.

Three onions chopped very fine.

Mix all together and boil three hours, or till reduced to nearly half the quantity. Bottle without steaming.

Tomato Catsup.

Select good ripe tomatoes, halve and take out the core ; put them on and boil, when well bursted and soft enough put through a sieve. Let this stand till the water rises on the top, then pour off one-third of the water. Put on and boil with six onions to half bushel tomatoes, one ounce ground allspice, the same quantity black pepper and white mustard seeds, ground in a mill or pounded. One grated nutmeg, half ounce ground cloves, one pound brown sugar, one gill of salt and one quart vinegar. When the onions begin to soften you can remove them as the flavor will be then extracted. If you like cayenne pepper can be added and more vinegar ; let boil till thick enough, then bottle. Pour a little cold vinegar on the top of each bottle before sealing.

Cucumber Catsup.

Take three dozen full grown cucumbers.
Eight large onions.

Pare and slice very thin, sprinkle with a pint of salt ; let drain five hours, then squeeze dry and mix with

Half pound mustard seed.
Quarter pound black pepper ground.
Half pound brown sugar.
Half pint olive oil.

Mix well together ; boil as much vinegar as you think will cover this ; fill your jars half full of the mixture and the balance of the jar with the boiling vinegar ; if in a few days they require more vinegar, fill up the jars with cold vinegar and seal up.

Cucumber Catsup.

Three dozen large cucumbers.
Eight large onions.

Pare and cut or chop fine as possible, sprinkle very freely with salt ; mix well with the salt, then drain through a sieve, then spread on a thick cloth to thoroughly dry out the salt water ; then take a teacupful of mustard seed, half teacupful black pepper ground, cinnamon and cloves to the taste ; these spices pounded or broken up fine ; mix thoroughly with the cucumbers and onions, put the whole in a stone jar and cover with the best vinegar ; close up tightly and it will be ready for use in a few days. This will keep for years.

Sweet Pickled Damsons.

Four pounds damsons.

Two pounds sugar.

One pint vinegar.

Half ounce each cinnamon, cloves and allspice.

Boil the vinegar, sugar and spices together, when boiling throw in the fruit and boil all fifteen minutes.

Spiced Peaches.

Seven pounds fruit.

Three pounds sugar.

One quart vinegar.

Half ounce each cinnamon in stick, whole cloves, and allspice tied up in a gauze bag.

Boil vinegar, spices and sugar for fifteen minutes, and throw over the peaches three successive days. The last time you boil the vinegar, it is well to pour the peaches into the kettle, and let all boil together five or ten minutes. Peaches are nicer to be pared and cut in halves.

Spiced Currants.

Four pounds currants.

Two and a half pounds sugar.

One pint cider vinegar.

Two tablespoonsful cinnamon.

One teaspoonful cloves.

Pick the currants from the stems, boil with the vinegar and sugar half hour ; add the spices when nearly done boiling.

Spiced Pears.

Take seven pounds pears, par-boil them in water, drain off the water, put pears in a stone jar.

Then take three pounds sugar.

One quart vinegar.

One tablespoonful stick cinnamon.

Half tablespoonful whole cloves, a few pieces mace and allspice.

Put spices in a bag and boil with the vinegar and sugar for four successive mornings, and pour over the pears ; the fourth morning put the pears into the vinegar whilst boiling, and boil a half hour.

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Spiced Tomatoes.

One peck tomatoes.
 One pound brown sugar.
 One pint vinegar.
 One dessertspoonful of mace.
 One tablespoonful each of cloves and allspice.

Put on the tomatoes, and as they boil pour off the water, that they may not be watery; then add the other ingredients and boil one hour, or until perfectly done.

Spiced Canteloupe.

To six large canteloupes, not too ripe
 Take one gallon of vinegar.
 Two pounds of sugar.
 One ounce each of stick cinnamon, and mace.
 One-half ounce of cloves.

Pare, seed and slice your fruit, and lay in vinegar over night. In the morning strain, then add to the vinegar the spices and sugar; boil for a few minutes, then add the fruit and boil till the fruit can be pierced with a straw; put in jars and seal.

Preserves and Jellies.

Preserved Strawberries.

Get a bright colored berry. To one pound of fruit take three-quarters pound sugar. Put the sugar over the fruit over night, or the morning of the day you do them. Put the strawberries and sugar in a kettle, boil ten minutes, remove berries with a perforated spoon, and place on dishes in the sun. Put the syrup in a pitcher, and pour over the berries enough to float them. They will absorb this in one day. Bring them in at night, and the next day, place again in the sun, replenishing the syrup as it is absorbed. Let them remain in the sun until the syrup forms a jelly around the fruit. The berries will plump up from the absorption. Two days is usually sufficient if the sun is hot. If not, a third day will improve them.

Currant Jelly.

Take fine ripe currants, mash well and boil till the juice can be easily strained through a fine sieve or jelly bag. Measure juice and sugar in equal quantities; put juice on and boil fifteen minutes. Put the sugar in the oven to get very hot, then pour together and just let come to a boil; take off and put into jelly glasses. Let set in the sun four or five days, then cover.

Currant Jelly.

Get thoroughly ripe currants. Wash and place them in a kettle without any water, put on the stove and let them burst; squeeze through a jelly bag, and to every pint of juice take one pound of granulated sugar; stir until the sugar partially dissolves. Boil twenty minutes, no longer. If boiled longer it becomes ropy. Fill the glasses while hot; when cool paste up, and then place in the sun for a day.

Blackberry Jelly.

Put on the blackberries, (which must not be too ripe,) with a very little water, let them boil till soft; put through a strainer made of cheese cloth. To each pint of the juice allow one pound sugar. Return to the fire the juice without the sugar; boil twenty minutes, skim, then add sugar and boil twenty minutes.

Apple Jelly.

Take half peck of juicy tart apples, quarter and core, but do not pare them; put into a kettle with two lemons cut up with them, and cover well with water. Let them cook until reduced to a pulp, then strain through a flannel bag. To every tumbler of juice add two-thirds of a tumbler of white sugar. Boil hard for twenty minutes; put in glasses and cover next day. Slices of lemon can be added if preferred.

Lemon Jelly.

To one package of Nelson's Gelatine add one pint of cold water, one and a half pints of sugar, the juice of five lemons. Let this dissolve an hour or two. Then add three pints boiling water; colour with burnt sugar. No boiling, and not necessary to strain. To burn the sugar:—Take a large

kitchen spoon with two teaspoonsful of brown sugar on it, hold over the hot coals until all melted and brown, not burnt. Run through the jelly until the desired colour.

Quince Jelly.

Take any refuse quinces that may be left from the preserving quinces, with the parings and cores without the seeds; cover with water and boil till soft; strain through a colander and jelly bag, and to one pint juice add three-quarters pound sugar; boil all briskly till jelly.

Preserved Pears.

Select firm Bartlett pears, and to each pound of fruit allow three-quarters pound sugar. Pare the fruit and cut in halves or quarters, leaving on the stems. Parboil in enough water to cover; when rather tender add the sugar with enough green ginger to flavor; lemons may be added also if desired. Boil until clear and the syrup begins to thicken. Quinces can be done in the same way, leaving out ginger and lemon.

Preserved Cherries.

To each pound of seeded cherries, take one pound of sugar. Put on together, let boil a half hour; then strain out the cherries, boil the syrup until it begins to thicken, then add the cherries and boil ten or fifteen minutes.

Preserved Blackberries.

To each pound of Lawton blackberries take three-quarters of a pound of sugar, make a syrup with the sugar and as little water as can be used to dissolve the sugar; let syrup come to a boil, and add the berries; let cook a half hour then strain out the berries, and cook syrup till it begins to thicken and pour over the berries.

Peach Jam.

Four pounds of ripe openstone yellow peaches. Peel and quarter them and boil without sugar for fifteen minutes, then put them through a colander and boil again thirty minutes; then add sugar in the proportion of two and a half pounds to four pounds of fruit; boil thirty minutes again, when it will be clear and of a beautiful colour.

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Green Tomato Jam.

One peck of green tomatoes pared and sliced.
 Five pounds of white sugar.
 Six lemons sliced very thin.
 Boil until a thick jam.

Peach Sauce.

One peck peaches.
 Three pounds sugar.
 One pint vinegar.

Boil the peaches until soft enough to run a straw through. Take out and put right in jars. Boil down the vinegar, sugar and juice until all is a syrup. Pour over the fruit boiling hot, seal tight.

Pine Apple Jam.

Three quarter pounds sugar to one pound fruit.
 Pare the fruit and be sure to take out all the eyes ; grate with a coarse grater ; boil twenty minutes. Put away in jars hot.

Orange Marmalade.

Take one dozen oranges, small size and sour, wash and cut in very thin slices ; take out all the seeds, pour over them six quarts of water ; let it stand over night, and in same water boil for three hours slowly. Then add seven pounds of sugar, let boil until clear.

Conserved Fruit.

One quarter of a pound of sugar to each pound of fruit. Make your syrup without water, by putting the fruit into the kettle with the sugar, and let stand on the coolest part of the range till the sugar is dissolved ; then let boil a half an hour take out the fruit and spread on dishes, and pour over the syrup ; keep in the hot sun till the syrup is all dried into the fruit, turning frequently. When dry enough roll in sugar and pack in jars.

Gooseberry Conserve.

To each pound of gooseberries allow three-quarters of a pound of sugar and a little water to dissolve the sugar. Let berries cook till they burst, then take out and spread on dishes; boil the syrup down to half its quantity and pour over the berries. Put in the hot sun during the day and at night put in the oven of the range, where they will be heated through, but not cook. The oven of course must not be hot enough to bake; let them remain over night, they will look dark and thick when done; put in a stone jar and tie up closely. When needed for use add a little water and cook five minutes. This is as nice with roast turkey as cranberries.

Conserved Quince.

Roast the quinces in the oven like apples with the skins on, when soft peel off the skin and cut off the quince to the core. Take equal weight of quince and sugar, dissolve the sugar in as little water as possible; add the quince and boil half hour.

Apple Ginger.

Four pounds apples. Four pounds sugar. Make a syrup of the sugar, adding a pint of water. Cut the apples in small pieces and add one ounce green ginger. Put in the syrup with the grated rind of four lemons. Boil slowly four hours, or until it looks clear.

CANDIES.

Chocolate Caramels.

Three pounds of sugar.
One and a half cakes chocolate.
Half pound of butter.
Two cupsful of milk.

Boil until it thickens, constantly stirring; flavor with vanilla. Pour in buttered pans and bar off or work, and cut in slices.

Chocolate Caramels.

Half pound of Baker's chocolate.
 One and a half pounds of moist brown sugar
 One and a half pounds of pulverized sugar.
 Three eighths of a pound of butter.
 One tumbler of milk.
 One teacupful of golden syrup.
 Flavor with vanilla.

Stir frequently whilst boiling ; when done pour in pans ; when a little cool mark off in squares. It improves the caramels after they are poured out and somewhat cool to wash over with vanilla instead of putting it in before.

Pulled or Pressed Caramels.

Take either of the preceeding recipes ; do not boil quite as long as for cutting in squares ; pour a part of the caramel into a well buttered bowl, large enough to allow beating well ; beat well until it begins to stiffen, then pour into a well buttered dish and work like bread.

Make into short rolls like sausages. When cool enough cut in slices ; do not let these rolls get too hard before slicing. The part you do not pour out should remain where it will keep warm on the stove, but not boil. You will find this requires quick work as caramels stiffen very soon. Use plenty butter to prevent sticking.

Chocolate Drops.

Two cupsful of granulated sugar.
 Half a cupful of milk.

Put in a saucepan and boil hard five minutes ; then put the saucepan in cold water and beat till it creams ; flavor with vanilla and form in round or cone shaped balls. Cover with chocolate shaved down and heated over tea kettle.

Cream Candy Cooked.

Two cupsful of granulated sugar.
 One cupful of water.
 One tablespoonful of corn starch.
 One teaspoonful of vanilla.

Boil in a nice saucepan till done ; drop a little in a cupful of cold water, and when you can feel something in the bottom it is boiled enough ; if boiled till it hardens in water, like taffy, you can do nothing with it. Add the vanilla after it is taken from the range ; beat till it stiffens.

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Cream Candy without Cooking.

White of one egg with same quantity of cold water, beaten to a stiff froth ; stir in gradually until stiff enough to mold XXX pulverized sugar ; flavor with vanilla. This same recipe can be used for walnuts, dates, chocolatecreams, etc.

Particular Directions for General Candy Making.

To make pink candies use the same rule as cream candy cooked ; adding half teaspoonful strawberry sugar, dissolved in cold water, stirred in whilst boiling.

A very pretty light green candy is made by boiling the rind of one or more lemons in water, which will be quite yellow. Take one cupful of this yellow water and make boiled candy from the above rule. Whilst boiling add a few drops of the juice of a lemon, which will make a lovely green ; by adding a larger quantity lemon juice it will become perfectly white. Cocoonut grated mixed with either the white or pink candy made in rolls like sausage links, sliced when cold, is another variety ; also very nice in chocolatecreams.

Whilst molding boiled candy and it begins to get too hard, just set over hot water, or mix this with some of the unboiled candy. The two recipes mixed make the nicest candies, and much easier to mold. A great many varieties can be made from these rules, by molding in different shapes, &c. Take preserved peaches and pears, drain off the syrup, then set in the oven (not too hot) with sugar sprinkled over. This makes a kind of conserve. A small piece of either laid on the top of a round or oblong shape looks very pretty.

Cream Candy Loaf.

Use the same recipe as the boiled candy, only whilst boiling add a light teaspoonful gelatine after it is soaked ; when done beat till it stiffens, then add peaches, pears as directed, also conserved cherries all sliced ; mix neatly and pack in a deep dish ; let this get perfectly cold and slice. Take one half pink and the other white if preferred.

Gum Drops.

Dissolve gum arabic half cupful to make a thick syrup.

One cupful granulated sugar made into a thick syrup. Mix the two together about the consistency of molasses ; drop into little molds made in a dish or pan, covered with corn starch with a thimble. These can be flavored with lemon.



Everton Caramels.

Four cupsful of granulated sugar.

Half cupful of butter.

One cupful of milk.

One teaspoonful of cream of tartar.

After boiling, flavor and turn into buttered pans ; mark when cool.

Ice Cream Candy.

Four cupsful of granulated sugar.

One cupful water.

One teaspoonful of cream of tartar.

Boil about twenty minutes, flavor ; for chocolate flavor add about two squares chocolate whilst boiling ; pour out, let cool and pull like taffy.

Butter Scotch.

One cupful of molasses.

One cupful of brown sugar.

Half cupful of butter.

Boil about twenty minutes.

Candy Pudding.

Half pound of stoned raisins.

Half pound of cut up figs.

Half pound of cut up citron.

Half pound of blanched almonds split.

Two pounds of A sugar.

Moisten the sugar with strong vinegar, being careful not to get it *too* wet ; let this boil until when dropped on a plate it will stiffen to a paste ; take it off and beat with a spoon till the consistency of stiff cream. Put the fruit in and mix well ; turn out into a towel, which has been wrung out of cold water ; roll up tightly, shape evenly ; let stand a few hours before eating, cut in slices.

Candied Fruits.

Prepare any kind of fruit you wish as for preserving. Boil in a thick syrup, made with a teacupful of water to each pound of sugar only till tender ; let the fruit remain in the syrup several days, then drain and spread on dishes, sprinkling each piece with granulated sugar ; dry slowly in the oven, which must not be very hot.

PUDDINGS,

PASTRY AND OTHER DESSERTS.

Carrot Plum Pudding.

One pound sifted flour. One pound carrots, (weigh before grating,) heavy weight as they moisten the pudding. Half pound suet. One and a half pound raisins. One and a half pounds currants. Two teaspoonsful each cinnamon, cloves and mace. Boil four hours. To be eaten with sauce.

A Cheap Plum Pudding.

Three eggs. One cupful raisins. Two cupsful currants. Half pound bread crumbs. One cupful suet chopped fine and rubbed fine in flour. One cupful sweet cream. One scant tablespoonful baking powder. One teaspoonful each cinnamon and cloves. One nutmeg. One cupful brown sugar. Two-thirds cupful molasses, in which mix one teaspoonful ground ginger, a pinch of salt, the same of black pepper. Steam in a bag or mold three hours. To be eaten with hard sauce or ice cream.

Plum Pudding.

One pound each raisins, currants, citron, almonds and sugar. One and half pounds bread crumbs. One quart milk. Eight eggs. Three-quarters pound suet. Rind and juice of two lemons. One teaspoonful each cinnamon and cloves. Half teaspoonful mace. One nutmeg.

A Fine Plum Pudding.

TO BE EATEN WITH ICE CREAM.

One pound stoned raisins. One pound currants. Half pound citron, cut in fine slips. One pound suet cut fine. Eight eggs. Half pound browned bread crumbs. One pint

of new milk. One nutmeg. Four tablespoonsful flour. Beat the eggs very light, add one pound nice brown sugar, then the other ingredients by spoonful. When well mixed, and having had the pudding bag well washed in hot water and floured, pour in, and tie tightly with a strong string; allow space for swelling. When the water boils, dip the pudding in three or four times, before leaving it in the pot. This quantity makes a large pudding, requiring six hours to cook properly.

Amhurst Pudding.

Three cupsful flour. One cupful raisins. Three quarters cupful suet. Three-quarters cupful sweet milk. Three-quarters cupful molasses. One teaspoonful cloves. One teaspoonful cinnamon. One teaspoonful salt. One teaspoonful soda. Boil from three to four hours.

Dixie Pudding.—Boiled or Baked.

Three cupsful flour. One cupful milk with one teaspoonful of soda in it. One cupful of suet, chopped fine. One cupful molasses. Half pound raisins or dried cherries. One salt-spoonful salt. Beat all together, boil from three to four hours.

Cherry Pudding.

Six ounces stale bread crumbs soaked in a half pint of milk. Two ounces flour with two teaspoonsful yeast powder. One-quarter cupful molasses. One-quarter cupful sugar. Two cupsful cherries stoned, stewed and sweetened. Quarter pound butter. Half teaspoonful cloves. Two teaspoonsful cinnamon. One nutmeg. Three eggs. Bake one hour or boil two hours.

Cocoa-Nut and Rice Pudding.

One cupful of rice. One cupful of sugar. One pint of grated cocoa-nut. One quart of fresh milk. Wash the rice and mix it with the milk. Put it on the back of the range to swell for two or three hours; then add the sugar, cocoa-nut, a little salt, and any flavoring you like. (Nutmeg is very nice in rice puddings.) Bake half an hour and eat hot or cold, with or without sauce. Good either way.

French Pudding.

Six eggs. One pint milk. Three tablespoonsful flour. A little salt. Mix the eggs smoothly with the flour, then add the milk; whip the whites to a stiff froth; work them in and bake immediately thirty minutes. To be eaten hot with cold sauce.

Ready Pudding and Sauce.

One pint flour. Quarter pound butter. One teacupful milk. One egg. Grated rind and juice of one lemon. One tablespoonful Rumford's yeast powder. Bake half an hour. To be eaten with the following sauce:—One large cupful sugar. Half cupful butter. One egg. The juice and half the rind of one lemon. One small nutmeg. Three table-spoonsful of boiling water. Cream the butter and sugar; beat in the egg, nutmeg and lemon; beat hard ten minutes and add the water, a spoonful at a time. Set it over a kettle of boiling water to keep hot, but not to boil.

Cracker Pudding.

One pint pounded crackers. Two quarts milk. One cupful sugar. Four eggs. One pound raisins. Bake a long time very slowly. Serve with hard sauce.

Queen of Plum Puddings.

Half pound butter. Half pound suet. Half pound sugar. One and a quarter pounds flour. One and a quarter pounds raisins. One pound currants. One eighth pound citron. Six eggs beaten separately. Half pint milk. Quarter ounce cloves. Quarter ounce mace. Two nutmegs.

The Queen of Bread Puddings.

One pint of nice bread crumbs to one quart of milk. One cupful of sugar. Yolks of four eggs well beaten. Grated rind of one lemon. Butter the size of an egg. Bake until done. Whip the whites stiff and beat in one teacupful of sugar, in which has been stirred the juice of one lemon. Spread over the pudding a layer of any sweetmeats you prefer. Pour the stiffened whites of the eggs on this; replace in the oven and bake lightly. To be eaten with cold sauce.

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Huckleberry Pudding.

Six eggs beaten separately. Three quarters of a pound sugar beaten with the yolks. Half pound creamed butter. Three-quarters pound flour. The whites of eggs stirred in last. Pick, wash and strain one or more quarts berries, dry with a handful of flour, and stir into the batter. Bake in a moderate oven about one hour and a half.

Corn Starch Pudding.

Two quarts milk. One cupful sugar. Six tablespoonsful corn starch. Three eggs. This makes one good-sized pudding. Beat the yolks and sugar together until very light, then add the corn starch, with enough cold milk to mix it smooth. When the balance of the milk is boiling hot, add the other ingredients, and let cook a few minutes; when done flavor with vanilla and pour into a pudding dish. Beat the whites to a stiff froth with five tablespoonsful of pulverized sugar; pour over the pudding and place in the oven to brown. Serve very cold with cream, or it is very nice without.

Fig Pudding.

Half pound figs chopped fine. One cupful each chopped suet, molasses and sweet milk. Three well-beaten eggs, one teaspoonful baking soda dissolved in a little water. Three and a half cupsful flour and a little salt. Mix all very thoroughly together and pour into a buttered mold or dish, and steam in a steamer over a pot of boiling water three hours.

Sauce.

One cupful butter. Three cupsful powdered sugar. One teaspoonful cream. Cream the butter, then add the sugar. Beat hard until smooth, then add the cream; flavor with nutmeg or vanilla. Make this just before dinner, and do not put it on the ice.

A rich boiled custard is a very nice sauce for puddings, and when used for plum pudding flavor with nutmeg.

Sauce.

Half cupful butter. Two cupsful brown sugar. Yolks of two eggs. One pint boiling water poured over the butter, sugar and eggs. Flavor with nutmeg.

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Lemon Sauce.

One large cupful sugar. Nearly one-half cupful butter. One egg. Juice and rind of one large lemon. Three table-spoonsful boiling water. Cream the butter and sugar; add egg, lemon and nutmeg. Stir ten minutes, add the water by the spoonful. Place on fire until hot.

Hard Sauce.

One large cupful powdered sugar whipped to a cream with two table-spoonsful of butter. One table-spoonful of currant jelly beaten in well, with as much cinnamon as will lie on a half dime. When mixed heap on a saucer or glass dish and set in a cool place to harden.

Jam Sauce.

A teacupful of water to half pint of jam; stir it and melt it on the fire, then strain and pour round any pudding you wish.

Puff Paste.

Take three quarter pounds of flour.

Half pound of butter, a little salt.

One cupful of ice water.

Take one half the flour and butter with the salt; mix well together with the ice water. Divide the rest of the butter and flour into four parts, and put one part into the dough at each rolling.

Puff Paste.

One and a half pounds of sifted flour.

One pound of butter creamed and set to get cold.

Divide the butter in quarters, take one quarter of the butter with lard size of an egg, and work into one pound of the flour with a little salt and a tumbler of ice water, work to a paste with a broad knife, roll out three separate times, each time adding one quarter of the butter and sprinkle of the flour, cut off pieces to suit your pie plates, roll out each piece twice. Bake quickly.

Plain Pie Paste.

One pound of flour and a teaspoonful of yeast powder, sifted together, one teaspoonful of salt, half a pound of butter and lard mixed; mixed with ice water. Use a knife to mix it.

Potato Crust.

Boil six medium sized mealy white potatoes, pare and mash them through a colander, add one teacupful of sweet cream and a pinch of salt ; sift in just flour enough to make a dough to roll out ; work as little as possible ; this must be rolled rather thicker than ordinary paste, and is excellent for pot-pie or any kind of boiled dumplings.

Apple Pie.

Eight large cooking apples, chopped fine.

Four well beaten eggs.

Half a pound of butter creamed with a half a pound of sugar.

Mix all well together. Have your pie plates or tins lined with rich paste and fill ; bake without top paste.

Sliced Apple Pie.

Slice very thin the best cooking apples ; line your pie pans with rich paste and fill with the sliced apples and a little sprinkle of allspice ; add a little water and bake with top paste. Bake long enough in a moderate oven to cook the apples, when ready to be eaten, remove the top and dress with sugar and rich cream. Some bake these without a bottom crust and turn them upside down on another dish and eat with sugar and cream, whilst hot. Peach pies can be made in the same way.

Apple Meringue.

Prepare six large tart apples as for sauce, whilst hot add butter size of an egg ; sweeten to taste, and make into a smooth sauce. When cold add a cupful of fine cracker crumbs, yolks of three eggs well beaten, a cupful of sweet milk and nutmeg to taste. Bake in a large deep plate with an undercrust of rich paste, and a rim of puff paste around the edge. When done have ready the whites of three eggs, beaten to a stiff froth, with a half coffee cupful pulverized sugar and one teaspoonful lemon juice ; pour over the pie, return to the oven to brown lightly.

Pumpkin Pie.

One half of a pumpkin cut up, stewed and strained through a colander over night. One quart of milk, or three pints if the pumpkin is watery. Four eggs; a little salt. Three quarters teaspoonful ginger. One nutmeg. Sweeten to the taste. Two or three butter crackers, rolled fine. One table-spoonful molasses to make the pies brown nicely. Bake slowly three-quarters of an hour.

Potato Pie.

To one pound of finely mashed potato add three-quarters pound butter, quarter pound sugar, half a nutmeg and three well beaten eggs. Bake in a rich paste without a top crust.

Cream Pies.

Make a cream of three large spoonsful of corn starch mixed in a little milk, with the beaten yolks of four eggs, stirred into one quart of boiling milk. Stir smoothly and let boil up once; add sugar to taste and a little salt; flavor with vanilla or lemon. Line your pie plates or tins with a rich paste, and bake, and when cold pour in the cream, and cover with the whites of four eggs beaten to a stiff froth, with four table-spoonsful pulverized sugar; return to the oven for a few minutes till a light brown. This makes three pies.

Lemon Pie.

One lemon, two eggs, one cupful sugar. Yolks of eggs beaten with the sugar and whites beaten to a stiff froth; add the grated rind and juice of the lemon, and one cupful of milk. Mix all together and bake like custard pie without a top crust.

Lemon Pie.

The grated rind and juice of three lemons. One quart fresh milk. Six eggs leaving out the whites of three. Two table-spoonsful corn starch. Butter size of a walnut. Sugar to taste. Beat the eggs very light and add sugar with corn starch and melted butter; then pour the cold milk over this and add the lemons; beat up and bake immediately in rich paste. Beat the whites of three eggs to a stiff froth, with three table-spoonsful sugar. Cover the pies after they are baked, and return to the oven for a few minutes to brown slightly.

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Lemon Pie.

One lemon-peel grated and juice squeezed ; one and a half soda crackers, grated ; one egg ; one cupful sugar ; one cupful water, makes one pie.

Cocoanut Custard.

One cocoanut grated. One heaped tablespoonful butter. One pound granulated sugar. One wineglassful rose or orange water. One tumbler cream or rich milk. Nine eggs beaten separately. Cream the butter with the sugar, then add the whites of the eggs beaten to a stiff froth, the beaten yolks with the cocoanut and rose or orange water. Lastly, stir in carefully the cream. Bake for half an hour in puff paste, without a top crust.

Baked Apple Dumplings.

Make up dough precisely like yeast powder biscuits ; slice very thin good cooking apples and have ready some butter and sugar mixed together. For each dumpling take a piece of the dough, roll out rather thin, fill with the sliced apples full enough to make a nice sized dumpling ; place in an earthen dish close together. Inside of each dumpling put a small piece of the butter and sugar mixed ; also outside between the dumplings cover with water and place in the oven ; baste frequently as you would baste meat, when cooking. If they should brown too quickly, cover over with a pan or dish. Eat with cold sauce. Peach dumplings made in the same way : either slice the peaches or pare and leave whole, are very nice, and can be eaten with cold sauce.

Boiled Apple Dumplings.

Pare and core good sized cooking apples, and make into dumplings ; using the potato crust ; tie each one separately in a little bag or dumpling cloth and boil. To be eaten with cold sauce or sugar and cream.

Roly-Poly Dumpling.

Pare and slice thin or chop up good cooking apples, roll out a good sized piece of potato crust ; spread with apples, roll up as jelly-cake ; tie up in a napkin and boil ; any other fruit dumpling can be made in the same way.

Snow Pudding.

Dissolve one box of Cox's gelatine and a half cupful of sugar, in a cupful of cold water. Then add one quart of boiling water and let it come to a boil again. Set aside until it *stiffens a little*, then beat with the whites of five eggs and pour into molds. Make a custard of the yolks of five eggs and one quart of milk ; flavor with vanilla.

Coffee Cream.

One pint rich cream whipped light ; half box of gelatine, soaked in one cupful of milk ; one cupful of strong coffee ; one cupful white sugar ; the whites of two eggs. Dissolve the soaked gelatine and sugar in the boiling coffee and let it cool. Whip the cream and whites of eggs in separate dishes. When the gelatine is perfectly cool, beat it gradually into the whites until it is a firm froth, then whip in the cream. Rinse the molds in cold water, fill them with the mixture and set it on ice to cool.

Coffee Cream.

To half box gelatine add half cupful cold water ; let this stand whilst you make a pint of *very strong* coffee, very clear. Sweeten to taste and while boiling hot, stir into the dissolved gelatine, and set to cool. To be eaten with cream.

Bavarian Cream.

Put to soak half box of Cox's gelatine in just as little water as will cover it, let soak over night. Boil one pint of rich milk with half teacupful sugar ; add your gelatine and remove from the fire ; flavor with vanilla. Add the yolks of four eggs well beaten and stir quite well for a few minutes. Let cool a little and stir again till it begins to thicken and is very smooth. When quite cool but not set add one pint whipped cream, well mixed in. Pour in molds and set in a very cool place or on ice.

Bavarian Cream with Peaches.

Prepare about two pounds of rich, ripe peaches ; add one pound sugar, and boil to a marmalade. Squeeze through a colander, then add half box Cox's gelatine, soaked, let boil or heat through ; then remove from the fire ; stir well and add one tumbler of rich cream. Stir occasionally till cold enough, then add one pint whipped cream and mold. Place a circle of cut peaches around the dish when brought to table. Any other fruit can be used.

American Cream.

Soak half a box Cox's gelatine in one quart of milk for an hour or more. Let come to a boil; add yolks of four eggs beaten light, with six tablespoonsful of sugar, stirring constantly. Let boil a few minutes and remove from the fire. Then stir in briskly the whites of the four eggs beaten light, with same quantity sugar; flavor with vanilla. Pour in molds and set to cool. To be eaten with cream. Make the day before using. Cook in double kettle.

French Cream or Pudding.

Dissolve half box gelatine in one quart milk; place in a vessel of boiling water on the fire and let it come to a boil. In another vessel put one cupful sugar and half cupful water, and let boil at the same time. Beat the yolks of six eggs, and add to the milk and gelatine, stirring well; remove from where it boils and keep hot, whilst you add the well beaten whites of six eggs to the sugar and water, which must boil to a thick syrup; stir all into the milk, remove entirely from the heat; flavor with vanilla. Stir till it is cool then pour into molds, and put in the coolest place you have. To be eaten with whipped cream or the following snow.

Snow.

Half box gelatine soaked in a teacupful cold water; then add two cupful sugar; juice of two or three lemons; one large cupful boiling water, with rind of lemon to flavor; set on the fire till all is dissolved, then strain, and whilst just a little warm add the whites of four eggs well beaten, and beat all till stiff. This snow piled on a glass dish or bowl around the French pudding makes a very pretty dish.

Delicious Blanc Mange.

One quart milk; two heaped tablespoonsful corn starch; yolks of three eggs; sugar to taste. When the milk with sugar added is at boiling heat, add yolks of eggs well beaten, with corn starch mixed first with cold milk; remove from the fire as soon as this boils up first, flavor with vanilla. Beat the whites of three eggs to a stiff froth, and add stirring all well; then pour into molds. To be eaten with plain cream, with the addition of any rich preserve.

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Separate the whites and yolks of eight eggs. Beat whites to a stiff froth, add gradually half teacupful pulverized sugar, half tumbler of currant, raspberry or quince jelly. With the yolks, and one quart rich milk sweetened to taste, (a dessert-spoonful of sugar to each egg is a fair proportion.) Make a boiled custard. Beat the yolks and sugar together, pour over *this* the milk boiling hot, stirring constantly. Place this in a kettle of boiling water till it thickens a little, if left a few moments too long in the water after it begins to thicken, it will surely curdle. It is important to stir it constantly if you wish a smooth custard. Flavor with vanilla.

Another Way

Which looks very pretty, is to leave out the jelly when you make the float, and poach large spoonsful as you would poach an egg, only use milk instead of water, let the milk be boiling. Pour your custard into a glass bowl or dish and decorate the top with these spoonsful of poached float.

Charlotte Russe.

Let a pint of milk almost boil : stir in the yolks of four eggs well beaten, with three tablespoonsful of sugar. Stir this carefully till as thick as custard ; take from the fire immediately. Add quarter box gelatine previously soaked in milk enough to cover it ; flavor with vanilla, set in a cool place and when cool, but not stiff, stir in a quart of whipped cream, flavored and sweetened slightly, and pour into paper cases or glass bowl lined with sponge cake.

A Delicious Dessert.

Line the sides of a mold with sponge cake and the bottom with bananas. Then fill the mold with stiff whipped cream. Set on ice till wanted.

Banana Dessert.

Slice eight bananas thin in the dish they are to be served. Make a very *sweet* lemonade and pour over the bananas ; let stand an hour before eating.

Bananas Sliced

And put in alternate layers with either sliced oranges or pine apples, make a delicious and tempting dessert.

Meringues.

Whites of eight eggs. One pound granulated sugar.

Beat the whites to a very stiff froth, then stir in gradually the sugar; drop from the side of a teaspoon into a well buttered dripping pan. Bake in a slow oven 45 minutes. When done mash in the bottom with a spoon before they harden. One teaspoonful is enough for each shell. For the filling take take either ice cream or whipped cream.

Orange Ice.

Twelve oranges. Three lemons. Two quarts of water. Sweeten to taste and freeze.

Mock Ice Cream.

Rub one cupful of strawberry, or any other jam or preserve, through a sieve, and add to this one quart sweet rich cream. Have already dissolved one ounce gelatine in a half pint of water and quarter pound of sugar. Stir all well together. Put in molds on the ice till firm and solid.

Caramel Custards.

One pint milk. Two eggs, well beaten. Small cupful sugar. Put a tablespoonful granulated sugar on a small tin and place on the hot part of the range. Let this melt and burn. When it begins to smoke well add quickly one third cupful boiling water. This makes a dark brown liquid, which when cooled is to be added to the custard, and makes the caramel flavoring. Pour the custard into small cups, place them in a deep dripping pan, set in the oven, and then half fill the pan with boiling water, set in a hot oven. They will bake in about twenty minutes.

Salted Almonds.

Blanch the almonds, dip in melted butter and sift well with salt. Put in the oven and roast till a light brown.

Pine Apple Omelette.

Beat three eggs for one minute with one teaspoonful of lemon juice, and one heaping tablespoonful powdered sugar, and put this into a nice frying pan with a teaspoonful of butter (first melted). Set over the fire, and as fast as the omelette cooks on the bottom, break it a little in different places with a fork, to allow the uncooked portions to run down on the pan. When it is still a little liquid put in the middle a heaping tablespoonful of fresh or canned pine apple, grated or chopped fine; fold the omelette, turn out on a hot dish, dust a little powdered sugar over the surface, and send to the table at once for dessert or luncheon.

A Fancy Dessert.

Take a half dozen egg shells, broken carefully at one end, fill with blanc mange. Place neatly in the bottom of a glass bowl pieces of stiff gelatine jelly, in the form of a nest. Strew around thin strips of lemon rind preserved in sugar, to imitate straws, then remove the egg shells from the blanc mange and place these eggs in the nest. To be eaten with plain or whipped cream.

DESSERTS OF CORALLINE.

Coralline Blanc Mange.

Boil one pint of milk; pour into it one pint of Coralline dissolved in a pint of milk; three tablespoonsful of sugar, a little salt and two well-beaten eggs, boil two or three minutes; flavor with vanilla; pour into molds. To be eaten when cold, with cream.

Coralline Minute Pudding.

Take one pint of milk to moisten one quart of Coralline. Put the balance of the milk well salted into a buttered sauce pan, and boil over a moderate fire. While it is boiling, stir in lightly the moistened Coralline. Add three eggs previously well beaten. Let boil one minute and serve with sweetened milk, cinnamon and sugar.

Baked Pudding.

Take one-half pint of Coralline, one tablespoonful of flour, and enough of a quart of milk to moisten it. Then scald the balance of the milk, and add to it the moistened Coralline and flour, and stir until it thickens; then add a spoonful of salt, and remove from the fire. When cold, add five eggs (well beaten), two tablespoonsful of sugar, and pour the whole into a well buttered pudding dish, and bake fifteen to twenty minutes. Use any sauce desired.

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Coralline Plain Pudding.

Take three cupful of Coralline, one and a half cupful of grated bread crumbs, one and a half cupful of currants, washed and picked, one-half cupful seeded raisins, one-half cupful of chopped suet, one-half cupful of brown sugar, one teaspoonful of baking powder, two eggs and one pint of milk. Mix all well together. Put into a well greased pudding mold. Set the mold in a sauce pan with boiling water sufficient to reach half way up the sides of the mold. Steam in oven two hours. Turn out and serve with a sauce of butter and sugar.

Coralline Pudding.

Three-quarters of a pint of Coralline, half pint of bread crumbs, four eggs, one quart of milk, one cupful sugar and one lemon; soak the Coralline and bread crumbs in part of the milk until soft, beat the yolks of four eggs and white of one together, add the sugar, bread, Coralline and milk, and flavor with the grated rind of the lemon; bake in a hot oven; when done, take the three whites, beat stiff, add one cupful of pulverized sugar, the juice of the lemon, spread on top and set in the oven until a light brown.

Coralline Croquettes.

Into one and a half quarts of boiling milk stir nine ounces of Coralline, putting it in gradually; stir and boil four minutes, then add six ounces of sugar, one and a half teaspoonful of extract of vanilla, the yolks of four eggs, well beaten, and mix well on the fire. Turn into a buttered dish and let cool. Strew some bread crumbs on the table. Divide the preparation into pieces the size of an egg, and give them the shape of a pear. Dip in beaten eggs and roll them in the crumbs. A few minutes before serving, fry them to a light brown, in plenty of hot lard made for the purpose. Drain and lay them on a dish in a circle and serve with sauce.

Princess Pudding.

One pint of Coralline, one quart of milk, three eggs, one small cupful of sugar, one teaspoonful of salt, mix together, put in a quick oven, serve hot. Sauce:—pulverized sugar and butter, and flavor with vanilla or lemon.

LOAF CAKE.

FRUIT CAKE.

Twelve eggs. One pound butter. One pound flour browned in the oven. One pound brown sugar. Two pounds raisins, seeded. Two pounds currants, washed and dried. Three-quarters pound citron. Half pint of black molasses. One teaspoonful ginger put in the molasses. Two tablespoonsful of the mixture composed of nutmeg, cinnamon, cloves and allspice, and a little mace. Steep this mixture of spices in one pint of cider over night. Take separate flour for rolling your fruit in.

Black Cake.

Fifteen eggs. One and a half pounds brown sugar. One and a half pounds flour, browned in the oven. One pound of butter. One dessertspoonful of cloves. One dessertspoonful of cinnamon. One dessertspoonful of nutmeg. Two lemons; grate the rind and add the juice. Three pounds of currants. Two pounds of raisins. One and a half pounds of citron. Two pounds pecan nuts chopped. One teacupful of black molasses. Bake three hours and a half.

Fruit Pound Cake.

One pound of butter. One pound of sugar. One pound of flour. Ten eggs. One wineglassful of rose water. Half pound citron, and two pounds of currants or seeded raisins. Flour the fruit well. Bake three hours in an earthen dish with funnel.

Plain Fruit or Lunch Cake.

Beat together until light three-quarters pound of butter, with one and a half pounds of granulated sugar. Then add the yolks of five eggs. Three gills of milk. A heaping table-spoonful of Rumford's yeast powder, mixed with one and three-quarters of a pound of flour. Put the flour and beaten whites of the eggs in together. Then add one and a half pounds raisins. One and a half pounds currants. One nutmeg grated. Bake in an earthen dish with a funnel.

Leopard Cake.

Half pound white sugar. Half pound butter. Whites of eight eggs. Half pound flour well mixed. Also mix separately, same quantity of butter and flour. Same quantity brown sugar. Yolks of eight eggs. Half pound currants. Six ounces raisins stoned and chopped. Small teaspoonful cinnamon and cloves. Mix well; drop alternately in pan, but do not smooth.

Composition Cake.

One and three quarter pounds of flour. One and a half pounds of sugar. Fourteen ounces butter. Six eggs. Two pounds of fruit. Citron to the taste. One tablespoonful Rumford's yeast powder. Bake in two loaves about two

hours. Use the earthen fluted cake dish with funnel. Any cake of this kind is very much better when baked in these dishes.

English Walnut Cake.

Half cupful of butter. Two cupful powdered sugar. Three cupful of flour. Four eggs. One cupful of milk. A little salt. Two teaspoonsful Rumford's baking powder. Bake in layers. Filling :—Make soft white icing, using whites of two eggs and confectioner's sugar. One pound English walnuts. Half pound raisins. Reserve enough halves of nuts to cover top of cake ; also a few of the raisins, seeded and halved, laid on top with the nuts improves it. Chop raisins and nuts a little and stir in the icing.

Hickory Nut Cake Filling.

One and a half cupful of A sugar. Half cupful of water. One cupful of hickory nuts before chopped. Chop them to powder ; boil water and sugar until it hairs ; beat white of one egg to a froth ; beat sugar until creamy ; then stir together and add nuts. This makes three layers, make the top thickest, and brown a little in the oven. Any good cake can be used.

Chocolate Cake.

Take one third cake of Baker's chocolate grated fine. One cupful sugar. Half cupful milk. Place the mixture in a bowl over the tea kettle until the chocolate is melted. When it is cool add a beaten egg and flavor with vanilla. Then take half cupful butter. One cupful sugar. Half cupful milk. Two eggs. Two cupful flour. One tablespoonful Rumford's yeast powder ; add to this the above mixture, and bake on a tin sheet.

Chocolate Filling for Cake.

One pound of pulverized sugar with water enough to wet it ; beat the whites of three eggs a little but not to a stiff froth ; add the sugar and quarter pound of chocolate ; boil it until it thickens. After removing from the fire let it cool a little, then stir in one grated cocoanut. Flavor with vanilla, spread between the layers on top and sides.

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York Chocolate Cake.

Three quarters of a cupful butter. Two cupful sugar. One cupful milk. Three cupful flour. Whites of eight eggs. Three drops almond oil. Two even teaspoonsful of Rumford's baking powder. Bake in layers. Two cupful sugar, and half cupful of cream or milk ; after this comes to a boil, let it boil three full minutes not stirring at all. When it ropes from the spoon, pour into a bowl and beat until it begins to harden ; add one teaspoonful of vanilla. Have melted half cake chocolate and spread the cream quickly over the layers of cake, and spread the melted chocolate thinly over the cream, between the layers and on top.

Chocolate Cake.

One cupful sugar. Half cupful butter. Three eggs. Half cupful sweet milk. Two and a half cupful flour. Two teaspoonsful Rumford's yeast powder. Bake in layers. When cool spread with the following mixture :--Quarter pound Baker's chocolate, shaved down. Half pound sugar. Half pint milk. Boil and stir till thick.

Randolph Cake.

One pound sugar. Half pound butter. One and a quarter pounds flour. Four eggs. One pint of milk. One teaspoonful Rumford's yeast powder ; flavor to taste.

Sponge Cake.

Ten eggs. One pound sugar. Half pound flour sifted. Juice of one lemon with the rind grated. Beat the yolks very light ; add the sugar to the yolks, then the lemon juice and rind. Beat the whites to a stiff froth, and add alternately with the flour ; stirring them in very lightly. Bake slowly.

Sponge Cake.

Twelve eggs. The weight of the eggs in sugar and half the weight in flour. Rind and juice of one lemon. Separate the whites and yolks of eggs. Beat yolks very light, then add the sugar, lemon juice and rind grated ; then add the whites, which must be very light, alternately with the flour. Bake in a moderate oven.

Sponge Cake.

Four eggs. One even cupful of sugar. One heaped cupful of flour. Begin with the whites of eggs; beat to a stiff froth, then add the yolks beat till well mixed; then beat in the sugar about five minutes; remove the beater, and with a spoon as lightly as possible stir in the sifted flour. Bake in shallow pans about thirty minutes in a moderate oven.

Jelly Roll.

Three eggs. Half cupful butter. One cupful flour. One and a half dessertspoonsful yeast powder sifted with the flour. Two-thirds cupful sugar. A little salt. Bake in a long shallow pan. When baked remove carefully from the pan and place on a napkin. Spread quickly with jelly and roll whilst hot. It is well to keep the roll in the napkin until cool.

Date Cake.

Two cupsful sugar. One cupful molasses. One cupful milk. Half cupful butter. Three eggs. Two pounds dates. A little salt. One nutmeg. One teaspoonful cloves. One dessertspoonful yeast powder sifted with enough flour to make as stiff as pound cake. The dates must be seeded and chopped not too fine.

Filling for Larger Cake.

One cupful seeded raisins, cooked in a little water till tender; chop fine and mix with one cupful walnut kernels chopped fine, the white of one egg beaten to a stiff froth, and half cupful powdered sugar. Mix all together and spread between layers of cake.

Orange Jelly Filling.

Grated rind of one and juice of two oranges. Juice of half lemon. Half cupful water. One cupful sugar. Boil till clear; then add one tablespoonful of flour mixed with a little cold water, with one well beaten egg. Let boil up and it is done; be careful not to let it curdle. When cool spread between layers of cake.

Lemon Jelly Filling.

Three eggs. Grated rind of one and juice of two lemons. Two cupsful sugar. Small lump butter. Beat the eggs, add the sugar, then the lemon and butter ; stir well, and let set over the boiling tea kettle till it thickens. Spread between layers of any kind of cake.

Beautiful Cake.

Three cupsful sugar. Two cupsful butter. Six cupsful flour. One cupful milk and half cupful cream. Five eggs, one nutmeg, fruit of any kind. One tablespoonful Rumford's baking powder. Cream the butter and sugar together, then add the yolks of eggs well beaten, then the milk, cream and nutmeg. Sift the baking powder with the flour, and add alternately with the whites of the eggs well beaten. Add fruit last. This makes two loaves.

Cocoanut Cake.

Three cupsful flour. Two cupsful powdered sugar. One cupful milk. Half cupful butter. Three eggs. One cocoa nut grated. One tablespoonful yeast powder. Cream butter and sugar ; add yolks of eggs well beaten ; then the milk. The whites of eggs beaten to a stiff froth alternately with the flour and yeast powder sifted together. Stir in last of all the cocoa nut. Bake in a carefully heated oven.

Cocoanut Cake.

Four cupsful flour sifted with one tablespoonful yeast powder. Three cupsful sugar. One cupful milk. Five eggs, beaten separately, (saving the whites of three for icing.) Half cocoanut grated put into the cake ; the other half with the whites of three eggs beaten very stiff, with a little lemon juice for the icing ; bake the cake in jelly tins. When done spread the icing between and on top, and return to the oven for a few minutes.

Economy Cake.

Two cupsful flour sifted with one tablespoonful yeast powder. Two cupsful sugar. One cupful milk. Three eggs. One tablespoonful butter. Mix butter and sugar to a cream ; add the eggs beaten separately, then milk and flour. Bake in a moderate oven. When done butter the top and sift powdered sugar and cinnamon over it.

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Strawberry, or Peach Short Cake.

One egg. One third of a cupful sugar. One cupful sweet milk. Two tabespoonsful butter. One teaspoonful soda. Two teaspoonsful cream tartar. Mix thicker than batter, and bake quickly in layers. Strawberries between and on top.

Lemon Cake.

One and a quarter pounds of flour. One pound of white sugar. Half pound of butter. Six eggs. Half pint of milk. One tablespoonful Rumford's yeast powder, sifted with the flour. The rind and juice of one lemon. Cream the butter and sugar together. Beat the eggs separately, add them to the sugar, then the milk, lemon rind and juice, lastly the flour, a little at a time. Bake half an hour.

Orange Cake.

Two cupsful of granulated sugar. One cupful of milk. Half cupful of butter. Three cupsful of flour. Whites of five eggs. One tablespoonful yeast powder. Bake in a quick oven, in jelly cake pans. Icing for same :—One orange rind grated, also the juice. Whites of two eggs. Beat very stiff, with pulverized sugar ; put the icing between the cakes instead of jelly ; then ice the whole.

Ginger Bread.

Two teacupsful of butter. Two teacupsful of brown sugar. Five eggs. Two teacupsful of black molasses. Quarter teacupful ginger. Five teacupsful flour. One teacupful sweet milk, with one teaspoonful of soda in the milk, put in just before the flour.

Ginger Pound Cake.

Five teacupsful of flour. Five eggs. Two and a half cupsful of molasses. One and a half cupsful butter. One cupful of milk. Two cupsful of brown sugar. Half cupful of ginger. One teaspoonful of allspice. One teaspoonful of cloves. One teaspoonful of cinnamon. Juice and rind of one lemon. One teaspoonful of soda. Fruit added if desired.

Soft Ginger Bread.

Six cupsful flour. Three cupsful molasses. One cupful cream. One cupful butter. Two eggs. One heaping teaspoonful baking powder.

Aunt Agnes' Ginger Cake.

One pound butter. One pound sugar. Six eggs. Two pounds flour. One pint molasses. One pint milk. One teaspoonful saleratus. One tablespoonful ginger. One tablespoonful cinnamon. One tablespoonful allspice. One tablespoonful cloves. Grated rind of two lemons.

Angel Food.

One and a half tumblers or goblets of granulated sugar. One tumblerful of flour. One teaspoonful cream of tartar. One teaspoonful of vanilla. Sift the sugar and flour four times each, (separately.) Then measure. Add the cream tartar to the flour, then sift again. Beat the whites of twelve eggs on a large dish, to a stiff froth; then add the sugar quickly but lightly; the flour in the same way. Put in the vanilla *before* the flour and sugar. Put immediately into an ungreased pan, and bake forty minutes in a moderate oven. When done, turn upside down in the pan to cool. Place little props under the edges of the pan to give air. Use a tumbler that holds two and a quarter gills.

Ice Cream Cake.

Whites of eight eggs. One cupful of sweet milk. One cupful of butter. Two cupsful of sugar. Two cupsful of flour. One cupful of corn starch. Two tablespoonsful Rumford's baking powder mixed with flour. Cream the butter and sugar, add the milk, flour and corn starch, then the whites beaten very light; bake in cakes about an inch thick.

Icing for same:—Whites of four eggs beaten very light. Four cupsful sugar. Pour half a pint of boiling water on the sugar, boil until clear and candy, pour the boiling sugar over the beaten eggs and beat till cold, to a stiff cream; before it is quite cold add one teaspoonful of cream tartar, two teaspoonsful vanilla. When cold spread between the cakes as thick as the cakes. Also on top and sides.

Dover Cake.

One pound flour. One pound sugar. Half pound butter. Six eggs. One cupful milk. Half a nutmeg. Cream butter and sugar together, add the yolks of the eggs beaten very light, then milk and nutmeg, and last the whites of eggs beaten very light with the flour, and one tablespoonful yeast powder. This cake is very good to add fruit, and makes a delicious fruit or black cake. Also for hot huckleberry cake to eat with hard sauce.

Frosting or Icing.

To the white of one egg take a heaping teacupful of pulverized sugar. Beat the egg only to a foam (not to a stiff froth,) add the sugar gradually, and mix well, adding flavor to taste, and the icing is ready. It is better to spread the icing over the cakes as soon as they are taken from the oven. For a cocoanut cake mix plenty grated cocoanut with the icing and spread at once.

Boiled Icing.

Take same proportions of sugar and egg as in above recipe. Boil the sugar with a little water, when it is boiled to candy and threads take it from the fire, and add at once the foamy egg, stirring briskly as possible. Flavor and it is ready for use.

**SMALL CAKES.****Raised Doughnuts.**

One and a quarter pounds of sugar. Half pound butter. Half pound lard. One quart milk. Ten eggs. One nutmeg. One cake compressed or a cupful baker's yeast. Mix the yeast, milk, eggs, lard, nutmeg and half the sugar to a stiff batter with flour in the morning. At noon add the other ingredients and knead it in a soft dough. Set the dough in a warm place to rise, and it will be ready to boil the next morning; to be boiled in lard. This quantity makes a great many.

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Raised Doughnuts.

Three eggs well beaten. Two cupsful sugar. Quarter pound butter. Three ounces lard. One pint milk. Warm the butter, lard and milk. Whilst lukewarm add the sugar, eggs and half cake compressed yeast and one nutmeg. Thicken this with flour to a stiff batter, and set to rise. When very light add flour and knead well into dough ; let rise again, then cut out and fry in boiling lard.

Sand Tarts.

Two pounds flour. Three-quarters pound butter. One and a half pounds brown sugar. Two eggs. Beat eggs and sugar and add flour ; then pour in the melted butter. Two teaspoonsful cinnamon and a wineglassful of rose water. Roll out thin and cut in square cakes. Stick blanched almonds, cut in pieces, over the top before they go in the oven.

Sand Tarts.

Two pounds brown sugar. Three quarter pounds butter. Two pounds flour. Yolks of ten eggs. Two teaspoonsful of Rumford's yeast powder, sifted with the flour. Mix well and roll out, and cut with cake cutter any shape you wish, wash over the top with beaten egg, and sprinkle well with cinnamon and granulated sugar.

Sand Tarts.

One pound butter. Two pounds brown sugar. Two pounds flour. Three eggs. Half pound blanched almonds, split. Mix the flour, butter, sugar and eggs, leaving out the white of one. Work these into a mass—then roll out about as thin as a sugar cake and cut out. Beat the white of the egg and with a feather wet the cakes over. Stick it over with the split almonds, and sand over with loaf sugar and cinnamon. Let bake slowly.

Snow Balls.

Six eggs. Three cupsful sugar. Four cupsful sifted flour. Half pound butter. One cupful milk. One teaspoonful soda. Two teaspoonsful cream of tartar. Flavor with vanilla. Bake in muffin tins. Do not beat the eggs separately.

Ginger Snaps.

One quart black molasses. Two cupsful brown sugar. Two cupsful of butter and lard mixed. Two tablespoonsful of ginger. Two teaspoonsful black pepper. Half ounce cinnamon. Boil this mixture three or four minutes ; after which add a small teaspoonful of baking powder. When this mixture is cool, make quite stiff with flour. Roll very thin and bake.

Annie's Ginger Snaps.

To one quart molasses take one cupful of lard and butter mixed. One small teaspoonful of baking soda. One teaspoonful cream tartar. One cupful brown sugar. A pinch of salt. Half cupful ginger. Dissolve the soda and cream tartar in water separately. Then mix them and make stiff with flour. Roll thin and bake.

Rich Sugar Cakes.

One pound butter. One and a quarter pounds sugar. Two and a half pounds flour. Half pint milk. One teaspoonful saleratus in a little water. Roll very thin and bake a delicate brown, in a very quick oven.

Crullers.

Half pound butter. Three-quarters pound sugar. Two pounds flour. One teaspoonful cinnamon. One nutmeg. Six eggs. One teaspoonful rose water. Fry in boiling lard.

Cookies.

One cupful butter. Two cupsful sugar. Two eggs. One teaspoonful saleratus, dissolved in three tablespoonsful milk. Flour to roll out nicely.

Sugar Cakes.

Half pound butter. Quarter pound lard. One and a half pounds sugar. Six eggs. One grated nutmeg. Flour to roll. Grated lemon rind improves.

Drop Cakes.

Two cupsful sugar. Half cupful milk. Half cupful butter. Three eggs. Half a nutmeg. Cream butter and sugar together ; add eggs beaten separately, milk and nutmeg. Sift one dessertspoonful yeast powder with flour enough to make a little thicker than pound cake. Drop a small spoonful in a well buttered pan, not too close together.

Macaroons.

Whites of three eggs and three-quarters of a pound fine sugar beaten together. Add one-half pound almond paste, chopped fine. Bake on buttered paper about ten minutes in a quick oven.

Hickory Nut Macaroons.

Two cupsful nuts, chopped very fine. One cupful sugar. Whites of three eggs, beaten very stiff. Two tablespoonsful flour. Mix all, then drop in small lumps size of a walnut, on well-buttered tins. Be careful they do not burn.

Walnut Kisses.

Beat whites of three eggs as for icing ; then add half pound pulverized sugar ; quarter pound kernels of English walnuts. Have ready a well-buttered pan. Drop into the pan (not too close together,) one tablespoonful of the mixture, and be sure a half walnut is in each spoonful covered with the batter. Bake in a slow oven till a light brown.

Cheese Sticks.

One-half pound flour, dried. One quarter pound butter. One pinch mustard. A *little* cayenne pepper. One saltspoonful salt. One-quarter pound cheese grated. Bind them together with whites of two eggs. Cold water enough for a stiff paste. Roll one-eighth of an inch thick. Cut about five inches in length and in very narrow strips. Bake in a quick oven, a light brown. This makes a large quantity.

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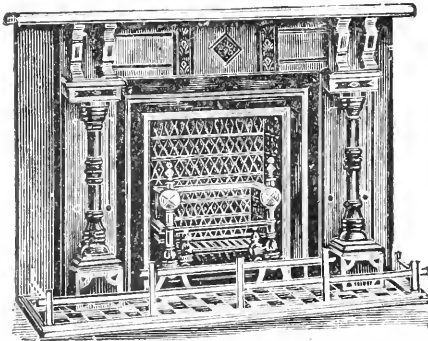
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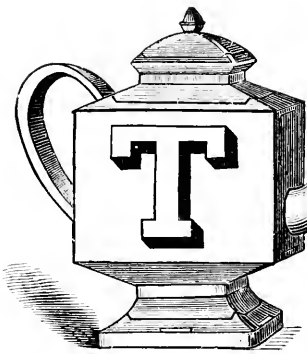
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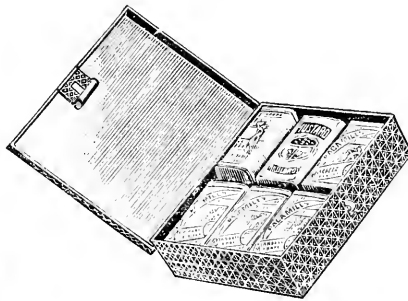
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Chocolate.

To each square of Baker's Chocolate allow three gills milk and water, (half of each.) Scrape down the chocolate and mix to a paste, with hot water just enough to melt it; add this to the hot milk and water. Let boil and serve with a spoonful whipped cream floating on the top of each cup.

Tea.

Be sure the water boils before scalding tea, which is to be used hot, and never let the *tea boil—only draw*. A cup of tea is very refreshing made by putting a teaspoonful of good tea into the cup just when it is needed, and pouring *boiling* water over it. If the water is boiling the tea leaves will not float, but sink at once. It will not be necessary to strain it. This is a good way to make tea for the sick.

Ice Tea.

Use a pitcher with a top to it. Put into this the tea and pour over it *cold water* in the morning, and keep covered in a cool place till it is needed. Serve in glasses with plenty of ice and lemon sliced.

ADDITIONAL CHOICE RECIPES.

Breakfast Shortcake.

One quart of flour sifted with one and a half dessertspoonsful yeast powder. Two-thirds cupful butter or lard. One pint sweet milk or ice water. One teaspoonful salt. Work the butter thoroughly in the flour; add the salt. Make a nice dough by adding the milk. Sprinkle your biscuit-board with flour, turn out the dough, working as little as possible, with very little flour, as this dough should be soft. Roll out in square sheets, half an inch thick, put in the pan and mark in squares. When nicely baked break or cut into squares; butter while hot and place on a plate. Serve at once.

Huckleberry Muffins.

Four cupsful sifted flour. Half cupful sugar. Two cupsful sweet milk. One and a half dessertspoonsful Rumford's yeast powder. One quart huckleberries. Half cupful butter. Two eggs. Cream the butter and sugar. Add the beaten yolks of eggs, then the milk; then alternately flour with yeast powder, and the whites of eggs beaten to a stiff froth; lastly, the berries. Bake in a quick oven.

Stuffed Tomatoes—Baked.

Choose large smooth tomatoes. Scoop out a place at the top and fill with very fine bread crumbs, with a small piece onion chopped; pepper, salt, one teaspoonful sugar, and a liberal piece of butter. Set in the oven and heat; rub well together and fill the tomatoes very full; let the filling project half an inch above the tomato and smooth over the top. Bake and serve with a little sprinkle of sugar dusted over them.

Potatoes in Cases.

Select good sized, smooth potatoes. Bake. When done and still hot, cut off one end and with a teaspoon scoop out the inside ; be careful not to break the skin ; mash smoothly, and season with butter, pepper and salt ; and with a spoon return to the potato skin, allowing the open-end to be built up an inch above the skin, leaving it rough ; put them in a hot oven. These tops up just to brown, which will only take a few minutes. Serve at once.

Lyonnais Potatoes.

Cut cold potatoes into squares. Put them in a sauce pan with cream enough to moisten. Simmer till heated well ; then add a little chopped parsley, butter, pepper and salt. If the flavor of onion is desired : first put a lump of butter into the sauce pan, with some minced onion ; fry a very light color, then add cream, potatoes, etc., as given.

Corn Pudding.

Six ears of corn. One quart rich milk. Two eggs. Quarter pound butter. Pepper and salt to taste. Grate the corn from the cobs ; add to the milk, with the eggs beaten light, butter and seasoning. Stir all well together, and bake until done, but not watery.

Baked Apple Sauce.

Be sure to select good cooking apples. Peel and slice very thin, enough to fill a baking dish very full, (they will cook down). Sprinkle just a little sugar over, and add a spoonful or two of water. Cover with a dish, and place in a hot oven. Cook till the apples are tender and clear. Remove the dish when nearly done, and let all brown over. Bits of butter and sugar sprinkled over the top will improve. Also make the apples brown nicely. This is a good dish for breakfast or luncheon. To be eaten cold.

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Beef a' la Mode.

Five pounds of the round of beef. One pound of bread. Two eggs, and one tablespoonful of flour. Butter size of an egg. Half teaspoonful each salt, ground cloves, allspice, pepper and nutmeg. Wet the bread in water. Mash fine; add the butter (melted,) then all the other ingredients. Cut gashes in the beef and fill them with about half of the dressing. Put the meat in a baking pan with water to cover it. Set it where it will stew for a couple of hours gently; cover it with a lid. When it has stewed two hours turn the reserved dressing on the top of the meat. Put the lid on and let it stew an hour or more longer. This last stewing should be in the oven, removing the lid long enough for the meat to brown nicely. After the meat is done and taken up if the gravy should not be thick enough, thicken with a little flour mixed in water; add more butter, let cook and pour over the meat. Do not make the gravy too thick.

Boiled Chickens.

Prepare as for roasting. Stuff with bread crumbs as given for roast poultry. Season very highly. Sew each chicken in a cloth; the limbs tied firmly with a string. Place in an iron pot and cover with *hot* water, which will prevent the escape of the juices. Let boil slowly for the first half hour; then boil harder till the chickens become quite tender. Serve with drawn butter, with hard boiled eggs sliced and chopped parsley, or with oyster sauce.

Oyster Sauce.

One pint or more oysters. One teacupful milk or cream. Two tablespoonsful butter. One tablespoonful flour. Pepper and celery salt. Boil the liquor of the oysters. Strain till clear; add the milk and let come to a boil and skim. Add the oysters which only need five minutes to cook; then the butter with the pepper and celery salt to taste. Lastly the flour, mixed smoothly with a little water. Pour over the chickens when ready to serve. Thin slices of lemon may be placed in a circle around the dish, or sprigs of parsley.

Oyster Sauce is often served with boiled halibut and other fish; for boiled turkey, chickens and other white meats.

To make Good Table Mustard.

Four tablespoonsful dry mustard. Two teaspoonsful salad oil. One teaspoonful salt. One teaspoonful pepper. Two teaspoonsful sugar. Vinegar to make a paste. Wet up the mustard with the oil, add the vinegar, the salt, pepper and sugar and beat hard five minutes.

Caper Sauce.

Make a rich drawn butter. Let boil till it thickens, and add three tablespoonsful French capers. Remove from the fire and stir into this the yolk of an egg beaten, with one tablespoonful lemon juice.

Oyster Pie.

To three quarts of oysters, allow half pound butter. Strain the liquor from the oysters. Cook it, adding a few sticks of mace. Skim well and season ; adding a cupful of milk with the butter, rubbed smooth with a spoonful of flour. When this comes to a boil put in the oysters, and let them remain till they fill out. Put around a deep dish for the table pieces of pastry, previously made and baked, with pointed edges. Pour in the oysters and liquor, and lay over the top pastry, cut and baked in fancy shapes, as birds, diamonds, etc. Serve immediately. The pastry may be made Saturday, if the pie is needed Sunday.

Baked Shad.

Let the fish remain in water, slightly salted, after it is cleaned for an hour. Then wipe it dry. Season well and stuff with bread crumbs prepared as for poultry. Sew it up after stuffing and place on a gridiron, over a dripping pan, with a pint or more hot water and bake in a hot oven. Just before it is done butter it well on the top ; sprinkle with fine bread crumbs and brown nicely. A large fish will take an hour to cook in this way. Gravy may be made with the water in the dripping pan, adding catsup or any pungent sauce and juice of one lemon thickened with browned flour. Garnish the dish with parsley.

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Baked Shad.

In preparing or cleaning the shad, remove the entrails with a spoon, so as not to cut the breast, only enough to admit the spoon. Lay the shad in salted water for one hour; wash it out wipe it dry, and fill with one pint of oysters dried well, through which shake cracker dust, salt, pepper and a piece of butter. In the pan the shad is to be baked, render out two slices breakfast bacon. Score the shad in several places and put in a thin strip of bacon. Put a tomato with a small piece of butter in each corner of the pan in which you bake the fish. Baste often with the grease and essence of the pan; bake till done. If it browns too soon just turn a pan over it. Garnish the dish with slices of raw tomato and bits of parsley.

M. V. SMITH.

To Souse Rock Fish.

Cut a large rock fish in pieces, and put into a fish kettle with sufficient water to cover it. Let boil and remove the bones, and put back in the water in which it boiled and add to this half cupful of salt. One tablespoonful each whole white pepper, cloves and allspice. A pinch of mace and a small bunch of sage, all tied in a thin gauze bag. Let all boil till the fish is sufficiently cooked for souse; then add one quart light colored cold vinegar. It will jelly in twenty-four hours.

Potato Salad.

Cold boiled potatoes sliced, with very thin slices of small onions, over which pour the following simple dressing:

Two raw eggs. One tablespoonful butter. Eight table-spoonsful vinegar. Half teaspoonful mustard. Put in a bowl over the tea kettle of boiling water, and stir till it becomes like cream. Add pepper and salt to taste.

Lettuce Salad.

Slice cold boiled potatoes in the centre of a pretty dish. Slice cold boiled beets next around the potatoes, with tender lettuce underneath and around the dish. Pour over this the above dressing. Garnish the top with slices of hard boiled eggs.

The above salad is particularly good when both beets and potatoes are new and tender. Boil in salted water : set on the ice to get cold, and just before serving cut them into thin regular slices, and pour over the simple dressing. Garnish with water cresses.

Lobster Salad.

Cut up into small pieces. Season with pepper and salt. Put into the centre of a salad bowl surrounded with lettuce leaves, just before serving pour over mayonnaise dressing. Garnish with slices of hard boiled eggs, celery tops and the small claws.

Baked Eggs.

Put a generous lump of butter in a baking pan. Grease muffin rings and fill the pan ; break into each ring one egg. Bake in a hot oven till the whites are set. These are much nicer than fried eggs served with broiled or fried ham.

To Keep String Beans.

Get the beans in September. String them and cut in pieces as for cooking. First put a layer of beans in a deep earthen jar ; then a layer of salt until the jar is full, put a weight on top and cover tightly ; if they are salted properly, will keep all winter ; for use take out as many as you may want for dinner next day, wash and let soak over night, and when cooked are as nice as new beans. Dress with pepper, butter and if needed add salt and some cream. Serve hot.

Ginger Cake.

One pound flour. Half pound butter. Half pound brown sugar. Teacupful ginger. Six eggs. One pint West India molasses. One teaspoonful of soda dissolved in one tablespoonful milk. Cream the butter. Beat the eggs separately, the brown sugar with the yolks. Then add the molasses with the soda, ginger and beaten whites, alternately with the flour. Be sure to have the oven properly heated.

Cod Fish Balls.

One pound cod fish. Four white potatoes, boiled and mashed. A small piece of onion chopped fine. Pick the fish and mix with the potatoes and onion and fry in balls. In preparing cod fish pour boiling water over it three times, letting it cool each time. It is then cooked without the odor that usually arises.

Vegetable Soup.

Five pounds beef. Eight white potatoes. Four carrots. Four turnips. Five tomatoes. Three ears of corn. Half head of cabbage. Half of an onion. Cut the vegetables very fine, and put meat and vegetables in cold water together, enough to cover and let boil three hours. Never add water to the soup while boiling, it spoils the taste. Allow enough water for the evaporation.

Browning for Soups.

Many of the nicest soups owe their attractive appearance to burnt sugar ; which is prepared as follows :—Put three table-spoonsful of brown sugar and one ounce of butter in a frying pan over the fire ; stir until it is a bright brown color ; add half pint of water, boil and skim, when cold bottle for use.

Mince Meat.

One pound of tender beef. One pound of suet. One beef heart. One teaspoonful salt. Two pounds currants. Two pounds raisins. Two ounces ground cinnamon. Half ounce cloves. Two grated nutmegs. One pint Orleans molasses. Half pint vinegar. Twice the weight of meat in apples chopped fine. Sugar to taste. Grated rind of one and juice of two lemons. The syrup from spiced or sweet pickled peaches or pears is a great improvement.

Tomato Figs.

Pour boiling water over the tomatoes to remove the skins ; weigh equal quantities of tomatoes and sugar ; place in a stone jar ; let stand two days, then pour off the syrup, boil and skim until no scum arises ; pour this over the tomatoes, let stand two days ; boil and skim again and pour over as before ; after the third day they are fit to dry if the weather is good, if not, let them stand in the syrup till drying weather ; then place on large earthen dishes and put in the sun to dry for about a week, then pack in small wooden boxes with fine sugar between the layers.

Glace' Cherries.

One quart large, ripe red cherries, seeded carefully. One pound loaf sugar. Half teacupful of water. Make a syrup of the sugar and water, boil till it ropes. Pour it over the cherries which should be spread out upon a large flat dish. When the syrup is almost cold take these out one by one with a teaspoon ; and spread upon a dish to dry in the open air. If nicely managed, these are nearly as good as those put up by professional Confectioners. Keep in a dry, cool place. Glace' cherries are quite an addition intermixed with the different varieties of candies. See page 70.

To Spice Oysters.

Strain the liquor from the oysters. Wash the oysters one by one in cold water, changing the water frequently ; let the oysters drain. Put the liquor over the fire, boil and skim ; then put in a few oysters at a time ; let them plump. Skim out and when all are plumped throw the liquor over them. To a gallon of oysters take half pint of vinegar, a little mace, a few cloves, plenty allspice and a few lumps of loaf sugar, (about four) boil altogether and stir into the oysters. Taste and if not sufficiently flavored, add more spices.

Removed from 204 N. Charles Street.

R. H. REED,

Embroideries, Ribbons, Laces,

FANCY GOODS, &c.

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BALTIMORE, MD.

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No. 331 North Howard Street, - - Baltimore, Md.

—Manufacturers and Dealers in—

Pine Bedding, Springs, &c.

LIVE GEESE FEATHERS A SPECIALTY.

Feathers & Hair Mattresses Renovated

And made equal to new by our Live Steam and Cold Blast process.

Satisfaction Guaranteed or Money Refunded.

What to have for Breakfast.



FRUIT.

OAT MEAL MUSH.

STRAWBERRY PERCH (FRIED.)

BAKED POTATOES.

BOILED EGGS.

BREAKFAST SHORT CAKE.

COFFEE.

FRUIT.

CORALLINE WITH CREAM.

BEEF STEAK COVERED WITH OYSTERS.

LYONNAISE POTATOES.

HOT ROLLS.

COFFEE.

FRUIT.

CRACKED WHEAT.

FRIED CHICKEN.

FRIED MUSH.

WAFFLES.

COLD BREAD.

COCOA.

COFFEE.

FRUIT.OAT MEAL.CREAM.BROILED SHAD.SLICED CUCUMBERS AND ONIONS.RICE CORN BREAD.FRIED POTATOES.COFFEE.FRESH FRUIT.CORALLINE FLAKES.LAMB CHOPS.SLICED TOMATOES.HUCKLEBERRY MUFFINS.COCOA.COFFEE.FRUIT.VEAL CUTLETS BREADED.FRIED TOMATOES.HOT ROLLS AND BROWN BREAD (HEATED.)OMELETTE.COFFEE.FRUIT.OAT MEAL.BROILED MACKEREL.SLICED CUCUMBERS AND ONIONS.CORN PONE.SARATOGA CHIPS.CHOCOLATE AND COFFEE.

FRUIT.

CRACKED WHEAT WITH CREAM.

FRIED HAM.

BAKED EGGS.

GRIDDLE CAKES.

GRAHAM BREAD.

COFFEE.

FRUIT.

HOMINY GRITS WITH MILK.

STEWED KIDNEY.

BEEF STEAK.

BREAKFAST BISCUIT.

COLD BREAD.

RAW TOMATOES.

COFFEE.

FRUIT.

OAT MEAL.

BASS--(FRIED.)

CORN OYSTERS OR FRITTERS.

FRIED TOMATOES.

AUNT SUSAN'S ROLLS.

WAFFLES.

COFFEE.

FRUIT.

CORALLINE FLAKES.

FRIED SAUSAGE.

FRIED POTATOES.

BUCKWHEAT CAKES.

GRAHAM BREAD.

COFFEE AND CHOCOLATE.

FRUIT.

IRISH OAT MEAL.

QUAIL ON TOAST—CURRANT JELLY.

POTATO FLOWERS.

MARYLAND BISCUIT. RYE BATTER CAKES.

COFFEE.

FRUIT.

CORALLINE FLAKES.

VEAL CUTLETS BREADED.

SWEET POTATOES BAKED.

GOOD ROLLS. BOSTON BROWN BREAD.

CHOCOLATE OR COFFEE.

FRUIT.

CRACKED WHEAT. CREAM.

BROILED CHICKENS. BREAKFAST BACON.

STEWED POTATOES.

CORN MEAL DROP CAKES. PARKER HOUSE ROLLS.

COFFEE.

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Dr. C. W. BENSON,
Specialist, Electrician and Dermatologist,

Practice limited to the treatment of

Skin Diseases and Diseases of the Nervous System.

The Doctor is prepared to use electricity in every form and way, in the treatment of such cases as it is applicable to.

The Vern Electro Chemical Bath gives immediate and permanent relief in Rheumatism, Neuralgia, and all forms of nervous prostration and sleeplessness. They are growing in popularity and are giving perfect satisfaction. Their effect is magical upon the nervous sufferer.

DERMATOLOGY :—The treatment of Skin Diseases can only be successfully practiced by a Specialist, who gives his time to their study. DR. BENSON has devoted the last seventeen years to the treatment of skin diseases, which includes the removal of all blemishes from the skin ; moles, warts, marks and superfluous hairs from ladies' faces, and the treatment of the scalp and hair.

Office, 521 North Howard Street, Opp. Academy of Music.

Hours from 9 to 5 Daily, and Every Monday Night.

Hints for Every-Day Dinners

—FOR—

MARCH AND APRIL.

**Sunday.**

SOUP.

BOILED CHICKENS. OYSTER SAUCE.CREAMED POTATOES. MACARONI.ESCALOPED TOMATOES.LETTUCE.COCOA-NUT CUSTARD.

COFFEE.

Monday.CHICKEN SOUP.LAMB CHOPS WITH MOUND OF POTATOES.PEAS. SPINACH.LETTUCE SALAD.APPLE MERINGUE.

COFFEE.

Tuesday.

TOMATO SOUP.

SHOULDER OF VEAL STUFFED AND BAKED.

MASHED POTATOES BROWNED.

ESCALOPED ONIONS.

BEANS DRESSED WITH CREAM AND BUTTER.

BLANC MANGE.

ASSORTED CAKE.

COFFEE.

Wednesday.

SOUP.

ROAST BEEF. POTATO FLOWERS.

CORN. TOMATOES.

COLD SLAW.

A FANCY DESSERT.

COFFEE.

Thursday.

SOUP.

PALATABLE DISH FROM COLD BEEF.

COLD SLAW.

Served in the Centre of Platter on Napkin,

with a Circle of

FRIED OYSTERS.

MACARONI.

BANANA DESSERT. SPONGE CAKE.

COFFEE.

Friday.

OYSTERS ON HALF SHELL.

BAKED SHAD STUFFED WITH BREAD CRUMBS.

CUCUMBER CATSUP.

POTATOES. TOMATOES SLICED.

LETTUCE.

CREAM PIES.

COFFEE.

Saturday.

LENTEN SOUP.

BREADED CHOPS WITH PEAS.

STEWED TOMATOES. STUFFED POTATOES.

RICE CROQUETTES.

ICE CREAM. ASSORTED CAKE.

COFFEE.

Sunday.

SOUP.

BOILED HAM. SPINACH MOLDED IN CUPS.

OYSTER PIE.

CORN. TOMATOES. CREAMED POTATOES.

SWEET PICKLES. CATSUP.

BLANC MANGE. PRESERVES.

CAKE.

COFFEE.

Monday.BOILED ROCK WITH DRAWN BUTTER.COLD HAM. CROQUETTES.STRING BEANS. TOMATOES. POTATOES.LETTUCE.FRENCH PUDDING. COLD SAUCE.COFFEE.**Tuesday.**SOUP.VEAL CUTLETS—FRENCH STYLE.SLICES OF HAM BROILED—SERVED ON TOAST.BROWNEO POTATOES.TOMATOES STEWED AND BAKED.MACARONI. LETTUCE.DOVER CAKE "HOT."—COLD SAUCE.COFFEE.**Wednesday.**CHICKEN PIE. JOLE AND SPROUTS.BEANS DRESSED WITH CREAM AND BUTTER.POTATOES. RICE CROQUETTES.CRACKERS. CHEESE.FRUIT.COFFEE.

Thursday.

LENTEN SOUP.

BROILED STEAK COVERED WITH OYSTERS.

BOSTON BAKED BEANS.

TOMATOES STEWED. POTATOES IN CASES.

PUDDING.

COFFEE.

Friday.

SOUP.

BAKED SHAD STUFFED WITH OYSTERS.

SLICED CUCUMBERS. BERMUDA ONIONS.

POTATOES. NOODLES—COVERED WITH BROWNED CRUMBS.

LETTUCE SALAD.

CHARLOTTE RUSSE. WALNUT KISSES.

COFFEE.

Saturday.

SOUP.

BOILED LAMB. CAPER SAUCE.

PEAS. CREAMED POTATOES.

TOMATOES SLICED.

RICE CROQUETTES.

SALAD.

STRAWBERRIES AND CREAM

SPONGE CAKE.

COFFEE.

GEORGE H. MASON,

—Wholesale and Retail Dealer in—

Penna. & Delaware Print and Roll Butter,

EGGS AND POULTRY,

—STALLS:—

78 & 80 Lexington, 27 & 29 Richmond, and 90 & 92 Centre Markets,

Residence, 801 North Broadway,

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Families Supplied Promptly at their Residences.

M. V. SMITH,

(Mrs. P. B. SMITH.)

Fish, Hard, Deviled and Soft Crabs,

LOBSTERS, TERRAPINS,

Terrapin Meat, Peelers, and Game in Season,

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FAMOUS "BALTIMORE BRAND" OF CRAB MEAT,

Stalls :--17 Lexington, 17 and 18 Centre, and 1 Hanover Markets,

Office, 1038 East Lombard Street.

Banquets and Excursions served at short notice. All Orders
will receive prompt attention.

P. S.—STRICTLY FIRST-CLASS GOODS HANDLED.

Telephone No. 1081.

MISCELLANEOUS.

Cure for Epilepsy.

Brom. potassa, twelve drachms. Brom. ammonia four scruples. Bi. carb. potassa, thirty grains. Co. tincture gentian three ounces. Pure water nine ounces. Dose one tablespoonful three times daily in water. A teaspoonful of sugar may be added if preferred.

Cure for a Sprain.

White of egg and salt. Beat up together until the consistency of batter, (the egg will take up gradually several handfuls of salt.

For a Bone Felon.

Wear a raw egg. Break a small hole and slip the finger in, then wrap in a towel.

Cure for Croup.

One teaspoonful of pulverized alum, mixed in one teaspoonful molasses, and administered quickly.

Sore Throat.

The moment you have a sore throat, put a cold water bandage around your throat and cover it with oilskin. For inside treatment begin warm inhalations at once and go to bed. It is just possible that your sore throat comes from a rheumatic condition, if so, you will kill two birds with one stone.

Gargle for Sore Throat.

Take half teacupful vinegar and the same quantity of rain water. Half teaspoonful of soda ; the same quantity of table salt. Mix all together and use frequently. This has been known to cure an ulcerated sore throat in a short time.

Gargle for Sore Throat.

Dissolve sea salt in hot water and gargle frequently, as hot as can be used. Cures and greatly strengthens the throat.

Tetter Ointment.

Take one handful of sour dock root and one of chamomile flowers. Cook them in one pound mutton tallow. After straining and a little cool, add one tablespoonful of tar, one of pulverized sulphur, mix well. When using the ointment wash the parts affected with castile soap and tepid water, also a blood purifier should be taken.

Cure for Burns or Sting of a Bee.

Dampen cooking soda and spread on the parts affected. This is an excellent remedy.

Washing Blankets, &c.

For washing fine blankets, take two gallons of water ; add half cupful each of ammonia and alcohol, mixed to a suds with castile soap. The blankets should be sopped up and down in the water ; rinsed in tepid water, well shaken and improved by carding with a comb, while on the line drying.

To Make Washing Easier.

A practical housekeeper recommends a compound made of a pound of potash, dissolved in a gallon of warm water, and half an ounce of sal ammonia. She adds a cupful of this to the water in which she washes her clothes.

Frost Crystals.

Three ounces epsom salts. Three-quarter ounces lump gum arabic. Four and a half ounces water. Put gum arabic with the water in a tin cup, on the back of the stove and let it dissolve ; then add the salts. Strain through a cloth six or seven times, then pour into a wide mouthed bottle. Have ready two panes window glass. Pour over every part of one pane this mixture and spread neatly with the finger ; then let it drain from the corners ; then set up on end, (wet side inside) let drain about a minute, then arrange dry ferns on it in any design you prefer, and press them down with the finger, then let it dry. After which lift off the ferns with a needle. Afterwards put the two panes together and bind with paper, using flour paste. This makes a very pretty decoration for vestibule doors.

Recipe for Keeping Butter.

Make a brine of salt and water that will bear an egg ; add one tablespoonful brown sugar. Take top layer from the tub, and put into another vessel and cover with the brine. Also fill the tub with brine and keep the butter below the surface, and as tightly covered as possible to exclude the air.

White Wash that will not Rub Off.

Mix together half pail of lime and water ready to use ; mix a gill of wheat flour with cold water ; pour over it boiling water until it thickens, pour while hot into the white wash, and stir all well together.

Cream as Food and Medicine.

Persons consumptively inclined, those with feeble digestions, aged people and those inclined to chilliness and cold extremities, are especially benefitted by a liberal use of sweet cream. No other article of food or medicine will give them results equally satisfactory, and either as a food or medicine it is not bad to take. As an antidote for a tendency to consumption, it acts like a charm, and serves all the purposes intended to be served by cod-liver oil with much greater certainty and effect. Where sweet cream can be had, cod-liver oil is never needed. The volatile and easily appropriated unctuous matter in cream, besides contributing directly to warmth and vigor, aids indirectly by promoting digestion for the same reason and in the same way that other aromatic and attenuated oils aid the digestive function.

To Keep a Stove Bright.

A stove can be kept bright by two applications a year of this recipe :—Make some weak alum water, mix with it British lustre, two teaspoonsful to a gill of alum water. Let the stove be cold, brush it with the mixture, then take a dry brush and rub the stove until perfectly dry. Should any part before polishing be so dry as to look gray, moisten it with a wet brush and proceed as directions given.

A Small Piece of Paper or Linen

Moistened with spirits of turpentine and put into a bureau or wardrobe for a single day, two or three times, is said to be a sufficient preservation against moths.

Mildewed Linen

May be restored by soaping the spots, and while wet covering the spots with fine chalk, scraped to a powder and well rubbed in.

To Remove Ink Stains

From a carpet use sapolio. Directions on each package. This has been tried and found to work satisfactorily, as it removed all trace of the ink.

About Raw Eggs.

A raw egg if swallowed in time, will effectually detach a fish bone fastened in the throat, and the whites of two eggs will render the deadly corrosive sublimate as harmless as a dose of calomel. They strengthen the consumptive, invigorate the feeble, and render the most susceptible all but proof against jaundice in its more malignant phase.



Egg shells crushed shaken in glass bottles half filled with water will clean them quickly.



A small quantity baking powder in the water in which cut flowers are placed, will keep them fresh a long time.

A grain of flaxseed placed under the eye lid will remove a mote from the eye.

Paint stains that are dry and old may be removed from cotton or woolen goods with chloroform. First cover the spot with olive oil or butter.

The water in which cod fish has been soaked is very good for washing the zinc under the stove.

Do not put the salt into soup until you are done skimming, as salt will stop the rising of the scum.

Set a dish of water in the oven when baking cake ; it will prevent scorching.

Two apples kept in the cake box will keep cake moist for a *length of time*.

Do not place raw meats directly on ice, for the juices are apt to be withdrawn. Place them on an uncovered earthen dish and then on ice.

Household Measures.

Sugar—Two heaping cupsful make one pound.

Flour—Four heaping cupsful make one pound.

Butter—Two heaping cupsful make one pound.

Wheat Flour—One pound makes one quart.

Indian Meal—One pound two ounces make one quart.

Butter, when soft—One pound makes one pint.

White Powdered Sugar—One pound one ounce makes one quart.

Best Brown Sugar—One pound two ounces make one quart.

Ten eggs make one pound.

Flour—Eight quarts make one peck.

Flour—Four pecks make one bushel.

Sixteen large tablespoonsful make one half-pint.

Eight large tablespoonsful make one gill.

Two gills make one half pint.

A common-sized tumbler holds half a pint.

A tablespoonful makes one half ounce.

Sixty drops make a teaspoonful.

Four teaspoonsful make one tablespoonful.

To Furnish an Entertainment for Fifty Persons.



Four gallons of ices.
 One gallon of jelly.
 Two dollars worth of small cakes.
 Two dozen partridges.
 Six diamond-back terrapin.
 Six chickens and ten bunches celery in salad.
 One gallon of coffee.
 Two gallons broiled oysters.
 Ten dozen fried oysters.
 Five dozen finger rolls.

Another Entertainment for Fifty.



Four gallons ices.
 One gallon jelly.
 Two dollars worth of small cakes.
 Six chickens and one turkey, one dozen bunches celery
 in salad.
 Five dozen finger rolls.
 Bon Bons.
 Salted Almonds.
 One gallon coffee.

HOUSEHOLD CONVENIENCES.

THE CELEBRATED LUMINOUS DOOR PLATES

For **House Numbers** or **Name Plates**.—legible at Night without aid of artificial light—absorb **Day Light** and Shine (bright White) at Night.

Attachable over **Doors**, under **Transoms**, on **Doors**, or at **Bell Pulls**, making a handsome finish.

Adopted for Dwellings on Leading Streets and Avenues of the **City and Belt**.

THE TRIUMPH SELF-WRINGERS AND MOPS.

Time saving **Machines**, hence **Money** making ones. **Mops** or ordinary Floor Rags can be wrung out more effectually than with naked hands, and at arms length by purchase secured by drawing them within frame. **Mop and Wringer** 75 cents complete. **Extra Cloths** 20 cents and 25 cents, two sizes.

Remember! Hottest or Strongest **Alkaline Water** may be used with impunity, and hands need not be exposed to **Water or Suds**.

THE ELEVATOR CLOTHES DRYER,

Size of Frame about 4½ feet long, 6 inches wide. Intended as permanent attachment to walls, etc. Can be removed if desired. Represents about 25 or 30 feet of Drying Space or Lines. Arms may be raised or lowered, and locked anywhere along Frame by Lock Pulley, and can be folded down within the Frame. "Greater Heat near Ceiling, Quick Drying." Price \$2.00 each.

THE COMMON SENSE BOOK-HOLDER

For Musicians, Artists, Students, Book-keepers, Copyists, Professionals, **Type Writers**, Compositors. — 25 cents each.

A Cheap Photograph Album Holder or Book Rest.

Directions.—Place Book on Wood Cross Piece. To turn leaf, pull lever down, passing leaf over lever, let go of lever to return to place.

THE PATENT COMBINATION WHIP LOCK,

Lock, Socket and Reinholder combined. A very disastrous runaway or smash up might be saved by use of this **Combination**. It is not intended that Whips be locked when driving. Key can be put in vest pocket.

Man, Woman or Child may be as his or her own fireman by adopting use of

THE PERFECT HAND FIRE EXTINGUISHER.

Warranted, That by applying the contents of one of these Extinguishers, one can control 100 to 150 feet of flame absolutely extinguishing **Fire**.

Non-Explosive, Non-Corrosive, containing no acid.—\$12.00 per doz. or \$1.25 each.

SAFE. A recent Testimonial. Baltimore, March 12th, 1888.
SURE. "To whom it may concern:—At a fire at my country residence, some
SIMPLE. months ago, I found The Perfect Hand Fire Extinguisher very efficacious in its work."
(Signed.) CHARLES J. BONAPARTE.

PRESERVE YOUR BROOMS.

Common Sense Broom Holders, 10 cents each, or 3 for 25 cents.

THE EUREKA STAIR CORNER.

"A thing of beauty and a joy forever." Easily adjusted to corners of rooms, etc. They can be mopped or swept with same ease as Floors, and can be had of Bronze, Brass, two varieties of Crystallized or of Nickel Finish.

Any or all of These Goods may be obtained at Retail or Wholesale, of

—LOUIS GIESE,—

(Sole Agency, &c.)

Office, No. 227 North Charles Street, - Mr. Blake's Jewelry Store,

MASONIC TEMPLE BUILDING,

P. O. Box 693.

BALTIMORE, MD.

Or of Grocers, Locksmiths, Hardware Dealers and House-Furnishing Trade.

Copies of this **Book** can be obtained per above address at \$1.00 each.

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